FIZZ

CHAMPAGNE & BUBBLES CLUB

NOVEMBER 2026

THE SIGNATURE

NOVEMBER CLUB BOTTLE

WARIS-HUBERT, ALBESCENT, GRAND CRU, BLANC DE BLANCS, EXTRA-BRUT



WARIS-HUBERT, ALBESCENT, GRAND CRU
BLANC DE BLANCS, EXTRA-BRUT

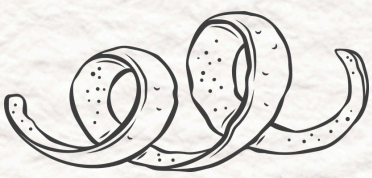
AVIZE, FRANCE

Some of Champagne's most beautiful stories begin with love, and Waris-Hubert is no exception. In 1997, the marriage of Stéphanie Hubert and Olivier Waris united not only two families but their treasured vineyard holdings, giving birth to the Waris-Hubert estate. Today, their Albescent Grand Cru Blanc de Blancs celebrates this shared heritage and the exceptional Chardonnay terroir of Cramant, Avize, and Oger, three prestigious Grand Cru villages in the Côte des Blancs.

Its name, Albescent, comes from the Latin root alba, meaning "white," a fitting tribute to the purity and elegance of its 100% Chardonnay composition. Crafted exclusively from first-press juice sourced from vines averaging 40 years of age, this cuvée blends the 2017 and 2018 harvests and spends approximately three years aging on its lees. Delicate aromas of hazelnut and almond unfold into bright lemon zest, crisp white fruits, and subtle notes of barley sugar. A fine, creamy mousse and refreshing minerality create a beautifully balanced Champagne that is equally delightful as an aperitif or alongside an elegant meal.



HAZENUT
& ALMOND



LEMON ZEST



WHITE FRUIT

VARIETAL

100% Chardonnay

WHY WE LOVE THIS

Grand Cru Chardonnay!

AGE

Apx 36 months on lees

SOMMELIER TIP

Enjoy this right out of the bottle in the morning for a fancy brunch in a white wine or tulip glass or pair with caviar oysters, or my favorite, a bag of chips.