

May 2025



The Connoisseur

May Club Bottles

- AR Lenoble, “Mag 20,” Brut
- Montina, Franciacorta, Extra-Brut

AR Lenoble, “Mag 20,” Brut *Damery, Champagne, France*

This cuvée showcases the elegance and complexity that the “Mag” series is known for, with a 2020 base vintage making up 55% of the blend. The inclusion of reserve wines aged in magnum under cork (a technique unique to Lenoble) adds depth and subtle oxidative character. Expect ripe orchard fruits, golden apple, a hint of toast, and vibrant acidity. The low dosage (3 g/L) keeps things focused and dry, letting the terroir shine.



ripe orchard fruits



golden apple



toast

Why we LOVE this Reserve Wine Coming from Magnums under cork!

Varietal 45% Pinot Meunier, 40% Pinot Noir, 15% Chardonnay

Age 48 months on the lees

Montina, Franciacorta, Extra-Brut *Monticelli Brusati, Lombardy, Italy*

A refined and vibrant Franciacorta made from 80% Chardonnay and 20% Pinot Nero, sourced from pebbly morainic soils that give it sharp acidity and minerality. After gentle pressing and fermentation (with 10% of the Chardonnay aged in wood), this wine spends at least 22 months on the lees, creating an elegant texture and complex depth. With only 3.5g/L of sugar, it’s dry, focused, and built for lovers of crisp, clean sparkling.



Why we LOVE this Beautiful Example of Franciacorta with Small Amount of Oak Aging.

Varietal 80% Chardonnay, 20% Pinot Nero

Age 22 months on the lees