

FIZZ

CHAMPAGNE & BUBBLES CLUB

JUNE 2026

THE CONNOISSEUR

JUNE CLUB BOTTLES

FRANCOIS ET JULIEN PINON, VOUVRAY, 2022, BRUT

CAMILLE JACQUET, GRAND CRU, BRUT



FRANCOIS ET JULIEN PINON, VOUVRAY, 2022, BRUT

VOUVRAY, LOIRE VALLEY, FRANCE

For generations, the Pinon family has been crafting expressive Chenin Blanc in Vouvray, one of the Loire Valley's most historic and celebrated appellations for sparkling wine of Chenin Blanc. François and Julien Pinon continue that tradition with a meticulous, terroir driven approach rooted in organic farming and minimal intervention winemaking.

Produced entirely from Chenin Blanc grown on clay and limestone soils, this Brut captures the tension and texture that make Vouvray so compelling. Native yeast fermentation and extended aging on the lees create a sparkling wine that is both energetic and layered, opening with aromas of golden apple, quince, citrus blossom, brioche, and crushed stone. The palate is vibrant yet creamy, balancing bright acidity with notes of orchard fruit, honeyed citrus, toasted pastry, and chalky minerality. Fine bubbles and a long, saline finish give the wine remarkable freshness and elegance.

This is the kind of sparkling wine that surprises people. It carries the depth and complexity of serious Chenin Blanc while delivering the celebratory lift and precision of traditional method bubbles.



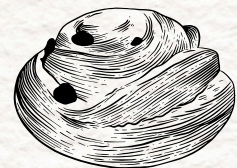
GOLDEN APPLE



QUINCE



CITRUS BLOSSOM



BRIOCHE

VARIETAL

100% Chenin Blanc

WHY WE LOVE THIS

Organic & Biodynamic Sparkling Chenin
from Vouvray!

AGE

18 to 24 months on lees

SOMMELIER TIP

We believe this may be your favorite new style of sparkling wine this summer! The yummy rich nature of Chenin Blanc, especially from the Vouvray area, gives incredible caramel apple notes along with minerality. from the terroir. This is a perfect summer sipper outside when it's hot, drink this wine straight from the fridge and discover it as it warms up slightly we recommend drinking this wine now

CAMILLE JACQUET, GRAND CRU, BRUT

LE MESNIL-SUR-OGER, FRANCE

In the heart of the Côte des Blancs, Le Mesnil sur Oger has long been revered as one of Champagne's most legendary villages for Chardonnay, producing wines celebrated for their precision, minerality, and remarkable longevity. Camille Jacquet continues the legacy of the Jean Pernet family, a grower producer estate founded in 1959 that remains deeply committed to expressing the individuality of its vineyards.

Crafted entirely from Grand Cru Chardonnay, this Blanc de Blancs beautifully captures the tension and elegance that define Le Mesnil. Thirty six months of lees aging lend richness and texture, while 50% reserve wines add depth and continuity to the blend. Aromas of citrus blossom, yellow apple, pear, toasted brioche, crushed flint, and almond emerge from the glass with remarkable clarity. On the palate, the wine balances creamy mousse and orchard fruit with saline minerality, pastry notes, and a striking chalk driven finish that lingers effortlessly.

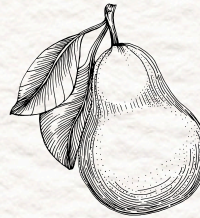
What makes this bottle especially memorable is its balance between power and restraint. It delivers the unmistakable structure and tension of Le Mesnil Chardonnay while remaining generous, refined, and incredibly drinkable from the very first sip.



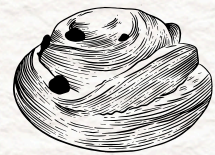
CITRUS BLOSSOM



YELLOW APPLE



PEAR



TOASTED BRIOCHE

VARIETAL

100% Chardonnay

WHY WE LOVE THIS

A grower family focused on terroir driven Champagne since 1959.

AGE

36 months on lees with 50% reserve wines

SOMMELIER TIP

This wine is a lot more complex than at first glance. My recommendation is to leave it in your cellar for 2 to 3 years if you really enjoy the toasty brioche characteristics of champagne. If you like it fresher, drink now but ensure it is not too cold when you serve it. A white wine glass or a tulip glass is the preferred vessel for this beautiful champagne.