

# FIZZ

CHAMPAGNE & BUBBLES CLUB

APRIL 2026

# THE CONNOISSEUR

APRIL CLUB BOTTLES

GRAMONA, LA CUVÉE, 2021, CORPINAT, BRUT  
CHAMPAGNE PASCAL LALLEMENT, PREMIER CRU, BRUT



# GRAMONA, LA CUVÉE, 2021, CORPINAT, BRUT

## *SANT SADURNI D'ANOIA, SPAIN*

Gramona has always stood apart, not just for their wines, but for their philosophy. Long before it was fashionable, they committed to extended aging and farming that respects the land. Gramona left the traditional Cava DO in 2019 to become a founding member of Corpinnat, a movement dedicated to higher quality standards, longer aging, and organic farming in Spanish sparkling wine.

La Cuvée is their calling card and the cuvée that shows you the identity of the house. Sourced from organically and biodynamically farmed vineyards and aged for over 30 months on its lees, it offers a beautiful interplay of freshness and depth. The Xarello brings structure and a subtle herbal edge, Macabeu lends soft orchard fruit, and Parellada lifts everything with a gentle floral brightness. All three indigenous cava varietals and a requirement for the Corpinnat DO

In the glass, it feels vibrant yet composed. Think citrus peel, crisp apple, and white flowers layered over a fine, creamy texture from its extended aging. There is a quiet elegance here, with a dry, clean finish that keeps everything in balance and invites another sip. It is the kind of bottle that surprises people, especially those who think they already know what Cava can be.



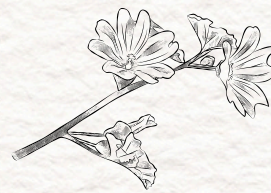
ORCHARD FRUIT



CITRUS PEEL



CRISP APPLE



WHITE FLOWERS

## WHY WE LOVE THIS

Pioneers of the Corpinnat Movement

### VARIETAL

45% Xarel lo, 45% Macabeu, 10% Parellada

### AGE

Minimum 30 months on lees

## SOMMELIER TIP

Serve this with cheese and charcuterie (Spanish of course), use a white wine glass and let the honeycomb aromas fill your palate.

# CHAMPAGNE PASCAL LALLEMENT, PREMIER CRU, BRUT

## *CHAMERY, FRANCE*

This cuvée leans into a classic trio, but with a Meunier-forward heart that brings a welcoming softness and fruit-driven charm.

After four years resting on its lees, the wine opens with a layered aromatic profile, bright citrus woven with ripe stone fruits, almost like biting into a perfectly ripened mirabelle plum. On the palate, there's an immediate intensity, lively and energetic, before settling into notes of plum, red berries, and a subtle hint of darker fruit. What I love most is the finish: long, fresh, and just slightly bitter in that elegant, appetite-whetting way that makes you reach for another sip.

It's the kind of Champagne that effortlessly shifts from aperitif to evening companion, equally at home with good conversation as it is with food.



BRIGHT CITRUS



RIPE STONE FRUIT



PLUM



RED BERRIES

### WHY WE LOVE THIS

Premier Cru pedigree with a Meunier-driven blend that brings both richness and approachability

#### VARIETAL

20% Chardonnay, 40% Pinot Meunier,  
40% Pinot Noir

#### AGE

4 years on lees

### SOMMELIER TIP

Drink now, open at the start of a party to impress your friends. Take it out of the fridge 15 minutes before serving and use a tulip or white wine glass.