

FIZZ

CHAMPAGNE & BUBBLES CLUB

APRIL 2026

THE RESERVE

APRIL CLUB BOTTLES

CHAMPAGNE GARDET "PRESTIGE CHARLES GARDET" MILLÉSIME 2006, PREMIER CRU, BRUT

CHAMPAGNE LELARGE-PUGEOT "QUINTESSENCE" 2010, BRUT NATURE



CHAMPAGNE GARDET “PRESTIGE CHARLES GARDET” MILLÉSIME 2006, PREMIER CRU, BRUT

CHIGNY-LES-ROSES, MONTAGNE DE REIMS, CHAMPAGNE, FRANCE

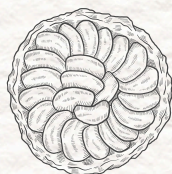
There is something deeply moving about opening a Champagne that has spent more than a decade quietly evolving in the cellar. This 2006 from Gardet feels like stepping into a library of time, where every bubble carries a memory of that warm, generous vintage.

The year itself was marked by extremes, a cold winter followed by a hot, dry summer, yielding grapes rich in ripeness and structure. Gardet leaned into that natural power, crafting a blend dominated by Chardonnay from the Côte des Blancs and Montagne de Reims, with Pinot Noir adding depth and breadth. What makes this wine truly compelling is its discipline. No malolactic fermentation preserves a vibrant backbone, while over 12 years on the lees slowly builds layers of complexity and refinement.

In the glass, it unfolds with quiet confidence. Baked apple, tarte tatin, and caramelized apricot lead the way, followed by toasted hazelnut, brioche, and a gentle thread of rosemary and mineral freshness. The texture is silky yet structured, with a mousse that feels fully integrated rather than exuberant. It does not rush. It lingers, evolving with each sip, offering a finish that is both soft and persistent, like the final note of a well-composed symphony.



BAKED APPLE



TARTE TATIN



CARAMELIZED APRICOT



TOASTED HAZELNUT

WHY WE LOVE THIS

Over a decade resting on its
lees

VARIETAL

70% Chardonnay, 30% Pinot Noir

AGE

Minimum 12 years on lees

CHAMPAGNE LELARGE-PUGEOT

“QUINTESSENCE” 2010, BRUT NATURE

VRIGNY, MONTAGNE DE REIMS, CHAMPAGNE, FRANCE

Vrigny is one of those rare villages where Pinot Meunier is not just a supporting player but the soul of the land. “Quintessence” is exactly what the name suggests, the purest expression of their philosophy. Farmed biodynamically and crafted with minimal intervention, this 2010 vintage is built around Meunier’s generosity, often supported by Chardonnay and Pinot Noir depending on the year, but always anchored in terroir. The absence of dosage allows the wine to speak with total clarity.

After extended lees aging, the wine reveals a layered and deeply textural profile. Think baked pear, dried apple, and quince, evolving into toasted almond, pastry crust, and a subtle oxidative edge that adds intrigue. There is a gentle earthiness here, almost like damp forest floor after rain, balanced by a fine chalky grip. The mousse is delicate, integrated, and persistent, giving the wine a quiet, contemplative energy rather than overt power.



BAKED PEAR



DRIED APPLE



QUINCE



TOASTED ALMOND

WHY WE LOVE THIS

Family-run estate for over 200 years

VARIETAL

70% Chardonnay, 20% Pinot Noir,
10% Meunier

AGE

Extended lees aging