

FIZZ

CHAMPAGNE & BUBBLES CLUB

FEBRUARY 2026

THE RESERVE

FEBRUARY CLUB BOTTLES

HEUCQ, 2020, ROSÉ DE SAIGNEE, EXTRA-BRUT

MOUTARDIER, 2013, BRUT



HEUCQ, 2020, ROSÉ DE SAIGNEE, EXTRA-BRUT

CUMIERES, MARNE VALLEY, FRANCE

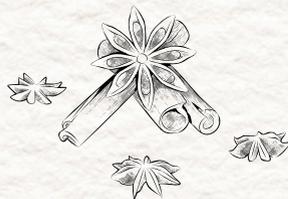
From the biodynamic parcels of Cuisles, Champagne André Heucq's Rosé de Saignée 2020 is a treasure for those who love rosé with guts and soul. This is Saignée, not dosage rosé — meaning the color and character come from direct skin contact during maceration, intensifying both hue and flavor. Crafted from a single plot of 50-year-old Pinot Meunier vines planted on green illite clay, this vintage is a pure expression of grape and terroir in harmony.

Three years on lees (about 36 months) lend texture and depth, unfolding aromas of expressive red fruits, spice, and floral hints. The palate is fresh yet substantial: juicy raspberry and strawberry notes mingle with savory, peppery nuance, juicy acidity, and a finely tuned mineral backbone that speaks to both the clay-rich soils and the extended aging.

Juxtaposed with more delicate rosés, this Champagne feels more wine-like — bold, intriguing, and undeniably memorable. It's the kind of bottle that sparks conversation and rewards contemplation.



RED FRUITS



SPICE



FLORAL



MINERAL

WHY WE LOVE THIS

50-year-old vines in a single vineyard plot in Cuisles

VARIETAL

100% Pinot Meunier (Rosé de Saignée)

AGE

36 months on lees

MOUTARDIER, 2013, BRUT

BREUIL, MARNE VALLEY, FRANCE

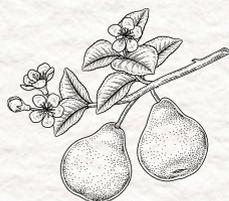
Champagne Moutardier's 20133 Brut is a compelling millésime that reflects both the house's signature style and the unique character of the open and bright 20133 growing season. Predominantly based on Pinot Meunier with a touch of Chardonnay, Moutardier crafts wines with a forward fruit profile, energetic freshness, and nuanced complexity.

On the pour, the wine presents a pale golden robe with fine, persistent bubbles that carve a delicate mousse, a visual promise of refinement. Aromatically, this vintage leans into riper stone fruits and orchard fruits: think yellow plum, pear, and lightly roasted orchard blossom layered with subtle honeyed nuances from extended lees contact. There's a lifted citrus zest on the nose that keeps the aromatic spectrum bright, paired with hints of brioche and almond skin that speak to thoughtful aging.

The palate is supple yet taut, driven by pronounced fruit flavors of ripe pear, juicy white peach, and quince, balanced by lively acidity that keeps the finish long and refreshing. Secondary notes of toasted brioche, honeycomb, and a whisper of saline minerality add dimension and keep each sip engaging. Texturally, the wine is creamy without being heavy, with a sleek backbone and an upbeat, persistent finish.



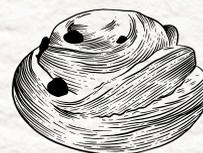
STONE FRUITS



ORCHARD FRUITS



CITRUS ZEST



BRIOCHE

WHY WE LOVE THIS

2013 Vintage In 2026!

VARIETAL

80% Meunier, 20% Chardonnay

AGE

8 years on lees