

FIZZ

CHAMPAGNE & BUBBLES CLUB

JULY 2026

THE RESERVE

JULY CLUB BOTTLES

ALEXANDRE BONNET, BLANC DE BLANCS, EXTRA-BRUT

ALEXANDRE BONNET, BLANC DE NOIRS, EXTRA-BRUT

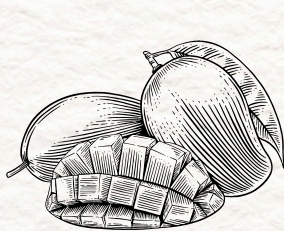


ALEXANDRE BONNET, BLANC DE BLANCS, EXTRA-BRUT

LES RICEYS, FRANCE

Alexandre Bonnet is one of the most exciting names coming out of Les Riceys, a southern Champagne village best known for bold Pinot Noir. But this Blanc de Blancs takes a different path. Here, Pinot Blanc takes center stage, a rare and often forgotten grape in Champagne, blended with Chardonnay to create something fresh, unexpected, and beautifully precise. It is the kind of bottle that reminds you Champagne can still surprise you.

On the nose, you'll find layers of mango, plum, lime, and honeysuckle, followed by softer notes of almond and sweet spice. The palate is silky and structured, with a signature saline edge and subtle bitter almond character that gives it incredible length. After spending at least 36 months on the lees and finished with a restrained Extra Brut dosage, this is a champagne that feels both generous and laser focused, evolving beautifully as it opens in the glass.



MANGO



PLUM



LIME



HONEYSUCKLE

VARIETAL

50% Pinot Blanc,
50% Chardonnay

WHY WE LOVE THIS

Pinot Blanc accounts for less than 1% of plantings, making this bottle incredibly rare.

AGE

Minimum 36 months
on lees

SOMMELIER TIP

This wine will blow your socks off – enjoy with delicious seafood or creamy cheeses, or by the pool by itself. Even summer and tropical fruit will be so gorgeous! Drink right out of the fridge in a white wine glass.

ALEXANDRE BONNET, BLANC DE NOIRS, EXTRA-BRUT

LES RICEYS, FRANCE

Nestled in the southern reaches of Champagne, the village of Les Riceys is revered for producing some of the region's most distinctive Pinot Noir. Alexandre Bonnet has become one of its leading ambassadors, crafting wines that capture both the richness of the grape and the character of this unique terroir. This Blanc de Noirs is made entirely from Pinot Noir sourced from a mosaic of estate vineyards planted on ancient Kimmeridgian limestone and marl soils, formed more than 150 million years ago. These same ancient soils are responsible for the famous wines of nearby Chablis.

In 2020, this wine was named "Best Blanc de Noirs in the World" at the Champagne and Sparkling Wine World Championships, a remarkable achievement for a producer dedicated to expressing the character of Les Riceys.

A minimum of 36 months aging on the lees allows the wine to develop remarkable depth while preserving its vibrant fruit character. Aromas of pear, peach, apricot, honeysuckle, citrus, and subtle spice lead into a palate that is generous yet focused, supported by a distinctive mineral backbone. With its low dosage and pure expression of Pinot Noir, this Champagne beautifully balances richness, freshness, and precision, making it a compelling example of the Côte des Bar's rising prominence.



PEAR



PEACH



APRICOT



HONEYSUCKLE

VARIETAL

100% Pinot Noir

WHY WE LOVE THIS

Named best Blanc de Noirs in the World!

AGE

Minimum 36 months on lees

SOMMELIER TIP

This bottle is so good drink it on its own, after all, it's a winner. We suggest a white wine or all purpose glass if not a Zalto.