

FIZZ

CHAMPAGNE & BUBBLES CLUB

JUNE 2026

THE RESERVE

JUNE CLUB BOTTLES

ALEXANDRA SAINZ, 2014, GRAND CRU, BRUT

CHAMPAGNE LECLAIRE-THIEFAINE, CUVÉE NO. 5, "LE MILLÉSIME," 2014, GRAND CRU, EXTRA-BRUT



ALEXANDRA SAINZ, 2014, GRAND CRU, BRUT

BOUZY, FRANCE

From the legendary Grand Cru village of Bouzy in the Montagne de Reims, Alexandra Sainz crafts small production grower Champagne focused on purity, patience, and terroir expression. Bouzy has long been regarded as one of Champagne's greatest villages for Pinot Noir, producing wines known for their structure, richness, and remarkable aging potential.

This vintage cuvée is produced entirely from Grand Cru Pinot Noir and aged an extraordinary ten years on lees before release, giving the wine immense depth and refinement. Aromas of baked apple, preserved lemon, brioche, toasted hazelnut, red berries, and crushed chalk unfold gradually from the glass. The palate is layered and vinous with notes of ripe orchard fruit, pastry cream, spice, saline minerality, and subtle smoky complexity balanced by vibrant freshness and a fine persistent mousse. A restrained Extra Brut dosage preserves the wine's precision while allowing the character of Bouzy Pinot Noir to shine through with clarity and energy.

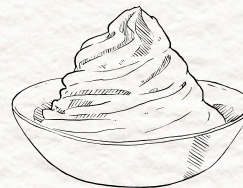
This is a Champagne that feels both luxurious and alive, combining the power of Pinot Noir with the elegance and tension that only extended cellar aging can create.



BAKED APPLE



ORCHARD FRUIT



PASTRY CREAM



SPICE

VARIETAL

100% Pinot Noir

WHY WE LOVE THIS

100% vintage Grand Cru from Bouzy

AGE

10 years on lees

SOMMELIER TIP

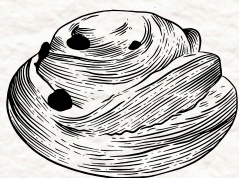
We have been lucky to visit the Estate of the Clouet Family (Alexandra's maiden name) with members. It is a family that goes back years. Having tasted the wine over several years, this is a wine that would be a true treat, pleasure, and a gift to drink now. We recommend drinking it now for a moment that you believe is truly deserving of celebration whether that be a Tuesday or Wednesday or Saturday morning brunch. Take out from the fridge and let it sit for 15 to 20 minutes. Enjoy it in a Bordeaux style glass, a large, tulip champagne glass.

CHAMPAGNE LECLAIRE-THIEFAINE, CUVÉE NO. 5, “LE MILLÉSIME,” 2014, GRAND CRU, EXTRA-BRUT

AVIZE, FRANCE

In the chalk-rich heart of Avize, Constantin Leclair Thiefaîne is quietly shaping one of Champagne’s most exciting modern grower stories. Returning to his family domaine in 2020 after winemaking experiences in Chile, South Africa, and New Zealand, Constantin brought a global perspective back to the Côte des Blancs while remaining deeply rooted in the traditions of his family estate, founded in 1878.

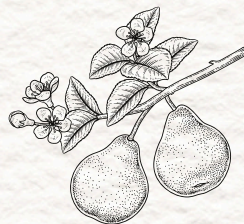
Cuvée No. 5 “Le Millésime” 2014 is a pure expression of Grand Cru Chardonnay from Avize, aged a minimum of six years on lees before release. The wine opens with aromas of toasted brioche, lemon curd, crushed oyster shell, and white flowers, followed by layers of baked pear, hazelnut, chalk dust, and a subtle saline edge that speaks directly to the limestone soils of the Côte des Blancs. Fine, energetic bubbles lift the wine’s supple texture, while the low Extra Brut dosage preserves precision and tension throughout the finish. There is a striking balance between generosity and mineral restraint here, the kind of champagne that evolves beautifully in the glass and rewards slow conversation over a long dinner table.



TOASTED BRIOCHE



LEMON CURD



BAKED PEAR



HAZELNUT

VARIETAL

100% Chardonnay

WHY WE LOVE THIS

Mono-Cru Grand Cru Chardonnay

AGE

Minimum 6 years on lees

SOMMELIER TIP

This wine is a baby. A beautiful and energetic baby but one that will calm as it ages. We recommend enjoying now if you enjoy a bit more green apple, high acid, and racy minerality. Or, let it settle for a few extra years to deliver much more caramel, apple, and toastiness.