

FIZZ

CHAMPAGNE & BUBBLES CLUB

MAY 2026

THE RESERVE

MAY CLUB BOTTLES

CHAMPAGNE DOUGE, DUODECIM, 2016, EXTRA-BRUT

CHAMPAGNE DOUGE, FLEUR DE GAILLET, 2016, BLANC DE BLANCS, BRUT NATURE



CHAMPAGNE DOUGE, DUODECIM, 2016, EXTRA-BRUT

NEUVILLE-SUR-SEINE, FRANCE

There's something deeply compelling about a Champagne that tells a story of fragments coming together and Duodecim does exactly that. Named for the twelve parcels that compose this cuvée, it's a mosaic of terroir from the Côte des Bar, a region I've always found to have a quiet confidence, less about grandeur, more about authenticity.

On the nose, there's a freshness that feels almost morning-like, lemon zest, golden apple, a touch of ripeness without excess. The palate follows with a supple, almost velvety entry before tightening into something more structured: a gentle tension, a saline edge that keeps you coming back for another sip. It's both generous and disciplined, a balance that's not easy to achieve.

With over 4 years on lees and a low dosage of 3.15 g/L, this is a Champagne that leans into purity and drinkability, finishing clean, appetizing, and quietly persistent.



LEMON ZEST



GOLDEN APPLE



FRESH MORNING

WHY WE LOVE THIS

Organic & Biodynamic

VARIETAL

75% Pinot Noir, 25% Chardonnay

AGE

4+ years on lees

SOMMELIER TIP

Drink this now and enjoy with the start of the evening. Perfect for a warm day outside. Recommend with seafood.

CHAMPAGNE DOUGE, FLEUR DE GAILLET, 2016, BLANC DE BLANCS, BRUT NATURE

NEUVILLE-SUR-SEINE, FRANCE

Some wines feel like they are grown as much from the wild edges of a vineyard as from the vines themselves, and Fleur de Gaillet is exactly that. Named after the delicate white flowers that line the vineyard paths from spring through late summer, this cuvée feels like a quiet tribute to the natural rhythm surrounding the estate.

I have always found the Côte des Bar to be a place where Chardonnay takes on a different voice, one that leans less toward sharp austerity and more toward texture and generosity. Here, drawn from just two parcels, Les Enseinges and La Fontaine du Noyer, and selected from a single standout barrel, this is Chardonnay distilled to its essence.

The 2016 vintage shows beautifully. The nose is open and inviting, full of juicy yellow fruits such as mirabelle plum and ripe orchard tones, all wrapped in a soft golden glow. On the palate, it is surprisingly broad and fleshy for a zero dosage Champagne, with a generous core that slowly gives way to a more structured finish. There is a subtle peppery lift and a gentle bitterness reminiscent of citrus pith that adds dimension, balanced by a bright, mouthwatering acidity.

Disgorged after extended aging and bottled with no dosage, it walks a fine line between richness and precision. The result is a wine that feels both grounded and alive, like those tiny white blossoms flickering along a vineyard path in the breeze.



MIRABELLE PLUM



ORCHARD FRUIT



CITRUS

WHY WE LOVE THIS

Single Barrel Organic & Biodynamic
Chardonnay!

VARIETAL

100% Chardonnay

AGE

7+ years on lees

SOMMELIER TIP

This wine wants to breathe. Open it 20 minutes before serving, pour into a bigger champagne tulip or even a burgundy glass. Breathe with it as you inhale the full aromas and textures. I recommend it with white meat and a cream sauce, or truly, on its own.