FIZZ

CHAMPAGNE & BUBBLES CLUB

NOVEMBER 2026

THE RESERVE

NOVEMBER CLUB BOTTLES

THIÉNOT, BLANC DE BLANCS, BRUT

CANARD-DUCHÊNE, 2018, BRUT

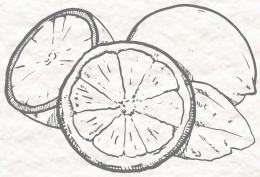


THIÉNOT, BLANC DE BLANCS, BRUT

REIMS, FRANCE

Founded in 1985 by Alain Thiénot, Champagne Thiénot is a relative newcomer in a region where many of the great houses boast centuries of history. Yet what the house lacks in age, it more than makes up for in ambition, craftsmanship, and a distinctly modern approach to Champagne. Built on a passion for exceptional vineyards and a commitment to expressing the true character of the grapes, Thiénot has established a reputation for elegant, precise Champagnes that celebrate freshness and finesse.

The Blanc de Blancs from the house's Collection Origine is a beautiful tribute to Chardonnay, the only grape used in this cuvée. Crafted primarily from the 2018 harvest, with a small proportion of reserve wines from 2016 and 2017, it spends three years aging in Thiénot's cellars on rue des Moissons in Reims. In the glass, its delicate golden hue reveals subtle emerald reflections, while aromas of fresh lemon, citrus zest, and orange blossom create an inviting bouquet. The palate is lively and beautifully sculpted, with energetic bubbles, refreshing acidity, and a graceful, elegant finish. A dosage of just 6 grams per liter preserves its bright, expressive character, making this a wonderful example of Chardonnay's natural purity and sophistication.



FRESH LEMON



CITRUS ZEST



ORANGE BLOSSOM

VARIETAL

100% Chardonnay (90% from the 2018 harvest, 10% reserve wines from 2016 and 2017)

WHY WE LOVE THIS

Extremely Elegant Blanc de Blancs

AGE

Aged for 3 years

SOMMELIER TIP

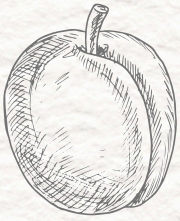
This wine is powerful and truly meant to pair with a fabulous meal. White Fish, White Wine Cream Sauce, Creamy risotto, would be delicious! This wine is great now but will age beautifully.

CANARD-DUCHÊNE, 2018, BRUT

LUDES, FRANCE

Founded in 1868 in the charming village of Ludes, Champagne Canard-Duchêne has long celebrated the character of the Montagne de Reims, where Pinot Noir reigns supreme. The house was established by Victor Canard and Léonie Duchêne, whose marriage brought together two families and gave the Champagne its distinctive name. Today, the house continues its tradition of crafting expressive, fruit-forward Champagnes, reserving its vintage releases for years when the harvest is truly exceptional.

The 2018 vintage was one of those remarkable years. Following a particularly wet autumn and winter, Champagne enjoyed a warm, dry, and sunny summer that allowed the grapes to reach beautiful ripeness while retaining their freshness. Crafted from 55% Pinot Noir and 45% Chardonnay, with 60% of the fruit sourced from Grand Cru vineyards, this Champagne spent six years aging in the house's naturally cool cellars in Ludes. The result is a beautifully layered wine with a luminous golden color and delicate copper reflections. Aromas of ripe apricot, juicy peach, and golden mirabelle plum mingle with subtle hints of honey, while the palate delivers a lovely balance of freshness, rounded texture, and generous fruit. A delicate, slightly minty finish adds an unexpected touch of elegance, leaving a lasting impression long after the final sip.



RIPE APRICOT



JUICY PEACH



GOLDEN MIRABELLE PLUM



HONEY

VARIETAL

55% Pinot Noir, 45% Chardonnay

WHY WE LOVE THIS

60% of the 2018 blend comes from Grand Cru vineyards!

AGE

6 years of cellar aging

SOMMELIER TIP

2018 is such an incredible vintage. So pleasurable to drink now but with great power! The Canard Duchene 2018 is lucious like the village it came from! The ripeness of this wine lends itself to red meat with rich hearty dark sauces or glazes. Enjoy with a dinner or of course, on its own! Drink now