

FIZZ

CHAMPAGNE & BUBBLES CLUB

OCTOBER 2026

THE RESERVE

OCTOBER CLUB BOTTLES

LOUIS ROEDERER, 2018, BRUT

LOUIS ROEDERER, BRUT ROSÉ, 2017



LOUIS ROEDERER, 2018, BRUT

REIMS, FRANCE

This is Louis Roederer with Pinot Noir taking center stage. The house's Vintage Brut is built around the structure and power of the Montagne de Reims, particularly the historic Grand Cru of Verzy. Here, northeast-facing vineyards ripen slowly, producing wines that reveal their depth and personality with time. Chardonnay from the estate's vineyards in Chouilly, in the Côte des Blancs, completes the blend, bringing a bright counterpoint to Verzy's intensity.

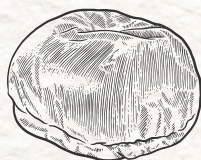
The 2018 brings together 80% Pinot Noir and 20% Chardonnay, harvested between August 27 and September 8. Roederer describes this vintage as the end of an era, noting how a changing climate and evolving vineyard practices have allowed its Verzy

Pinot Noir to express itself more fully each year. The result is a Champagne with generous fruit, a distinctive savory edge, and the saline freshness that defines these northern slopes.

In the glass, it shows red currant and blood orange zest, followed by fresh woodland notes and smoky, flinty minerality as it opens. The palate is juicy and caressing, with lively bubbles, rounded fruit, and a finely textured, slightly tannic structure. A surge of citrus and saline freshness keeps everything beautifully focused. With 28% vinified in oak casks, 20% undergoing malolactic fermentation, and a dosage of 7 g/L, this is a Champagne that balances richness with precision.



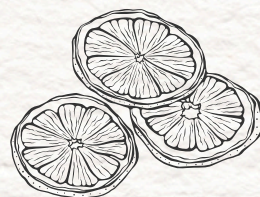
RED CURRANT



BRIOCHE



ALMONDS



BLOOD ORANGE

VARIETAL

80% Pinot Noir, 20% Chardonnay.

WHY WE LOVE THIS

All Estate Fruit and Predominately Grand Cru!

AGE

Aged for 4 years in Roederer's cellars, followed by a minimum of 6 months after disgorgement before release.

SOMMELIER TIP

Serve in a tulip-shaped Champagne glass or a white wine glass to give the layered aromas room to open. Try it with roast chicken or seared mushrooms to complement its savory depth and bright citrus finish.

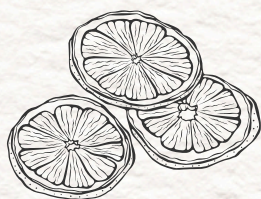
LOUIS ROEDERER, BRUT ROSÉ, 2017

REIMS, FRANCE

Louis Roederer takes an unusually terroir-focused approach to rosé. The fruit for its Vintage Rosé comes entirely from historic, family-owned vineyards in Cumières and Chouilly. Cumières is particularly important because its steep, south-facing vineyards receive additional sunlight reflected from the Marne River, helping Pinot Noir achieve the deep ripeness Roederer believes is essential to great rosé Champagne.

Rather than simply blending finished red and white wines, Roederer uses a long, gentle infusion of Pinot Noir. Chardonnay juice is added during the Pinot Noir maceration so the two varieties actually ferment together, integrating the richness of Pinot Noir with the freshness and finesse of Chardonnay from the beginning. The final blend is 60% Pinot Noir and 40% Chardonnay, with 29% vinified in oak.

The result is a beautiful combination of richness and freshness. Wild strawberry, raspberry and blood orange lead the way, followed by rose-like florals, subtle chocolate, spice and cedar. The palate is silky and concentrated, but a chalky, almost iodized salinity keeps everything lifted and carries through the long finish.



BLOOD ORANGE



RASPBERRY



WILD STRAWBERRY



CEDAR

VARIETAL

60% Pinot Noir, 40%
Chardonnay

WHY WE LOVE THIS

Made exclusively from grapes grown in Louis Roederer's own historic family vineyards in Cumières and Chouilly.

AGE

Approximately 4
years on the lees

SOMMELIER TIP

This is delicious and full bodied. Perfect for a white meat rich dish, think chicken confit or even duck, as well as lighter desserts like a Chantilly cake with strawberries. Cigar fan? Enjoy this with a delicious cigar and be wowed by the pairing. Drink in a Bordeaux style glass to get the rich amount of layers.