

# FIZZ

CHAMPAGNE & BUBBLES CLUB

APRIL 2026

## THE SIGNATURE

APRIL CLUB BOTTLE

CHAMPAGNE LOUISE BRISON, "À L'AUBE DE LA CÔTE DES BAR" BRUT 2018



## CHAMPAGNE LOUISE BRISON, "À L'AUBE DE LA CÔTE DES BAR" BRUT 2018 *NOÉ-LES-MALLET'S, CÔTE DES BAR, CHAMPAGNE, FRANCE*

Helmed by fourth-generation vigneron Delphine Brulez, this is Champagne with a point of view. Certified organic and crafted as a vintage-only expression, the 2018 "À l'Aube de la Côte des Bar" leans into a more vinous, Burgundian soul, unsurprising given the region's Kimmeridgian soils, shared with nearby Chablis. The equal blend of Pinot Noir and Chardonnay creates a beautiful duality: Pinot Noir brings structure and depth, while Chardonnay lifts the wine with tension and clarity.

Five years on the lees lend a fine, persistent mousse and a layered aromatic profile, think ripe orchard fruit, yellow plum, and baked apple, intertwined with hazelnut, crushed chalk, and a whisper of wild herbs. There's a grounded, almost rustic elegance here, less about polish, more about truth. If you picture endless vineyard rows in Montagne de Reims or Côte des Blancs, this is the opposite. Côte des Bar vineyards are scattered among forests, rivers, and farmland, giving the wines a more rustic, wild personality.



ORCHARD FRUIT



YELLOW PLUM



BAKED APPPLE



HAZELNUT

### WHY WE LOVE THIS

Produces only vintage Champagne

### VARIETAL

50% Pinot Noir, 50% Chardonnay

### AGE

Five years on lees