

FIZZ

CHAMPAGNE & BUBBLES CLUB

JULY 2026

THE SIGNATURE

JULY CLUB BOTTLE

CHAMPAGNE GARDET, ORIGINE



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CHIGNY-LES-ROSES, FRANCE

For more than 125 years, Champagne Gardet has quietly built a reputation for producing refined, approachable Champagnes that showcase the heart of the region. The Origine Brut Tradition is the embodiment of that philosophy, blending fruit sourced from nearly twenty villages across Champagne into a wine that feels both classic and inviting.

Dominated by Pinot Noir and Pinot Meunier, with a touch of Chardonnay for lift and freshness, this cuvée spends a minimum of three years aging on its lees, developing layers of complexity and texture. Notes of white peach, orchard fruit, toasted brioche, chalk, and delicate citrus unfold in the glass, while the palate delivers vibrant freshness balanced by a soft, creamy mousse.

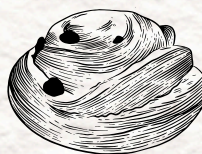
This is the kind of Champagne that reminds us why non vintage blends remain the cornerstone of great Champagne houses, offering consistency, harmony, and pure drinking pleasure in every bottle.



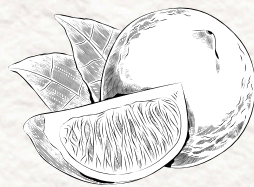
WHITE PEACH



ORCHARD FRUIT



TOASTED BRIOCHE



DELICATE CITRUS

VARIETAL

45% Pinot Noir, 45% Pinot Meunier, 10% Chardonnay

WHY WE LOVE THIS

Sourced from grapes grown in approximately twenty villages throughout Champagne

AGE

3+ years on lees, additional aging after disgorgement

SOMMELIER TIP

Use a champagne tulip or white wine glass. This is a perfect bottle to fall in love with champagne for any moment.