

FIZZ

CHAMPAGNE & BUBBLES CLUB

JUNE 2026

THE SIGNATURE

JUNE CLUB BOTTLE

CAMILLE JACQUET, GRAND CRU, BRUT



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LE MESNIL-SUR-OGER, FRANCE

In the heart of the Côte des Blancs, Le Mesnil sur Oger has long been revered as one of Champagne's most legendary villages for Chardonnay, producing wines celebrated for their precision, minerality, and remarkable longevity. Camille Jacquet continues the legacy of the Jean Pernet family, a grower producer estate founded in 1959 that remains deeply committed to expressing the individuality of its vineyards.

Crafted entirely from Grand Cru Chardonnay, this Blanc de Blancs beautifully captures the tension and elegance that define Le Mesnil. Thirty six months of lees aging lend richness and texture, while 50% reserve wines add depth and continuity to the blend. Aromas of citrus blossom, yellow apple, pear, toasted brioche, crushed flint, and almond emerge from the glass with remarkable clarity. On the palate, the wine balances creamy mousse and orchard fruit with saline minerality, pastry notes, and a striking chalk driven finish that lingers effortlessly.

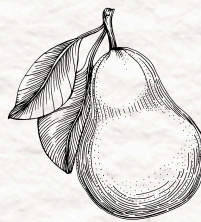
What makes this bottle especially memorable is its balance between power and restraint. It delivers the unmistakable structure and tension of Le Mesnil Chardonnay while remaining generous, refined, and incredibly drinkable from the very first sip.



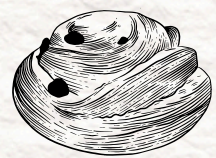
CITRUS BLOSSOM



YELLOW APPLE



PEAR



TOASTED BRIOCHE

VARIETAL

100% Chardonnay

WHY WE LOVE THIS

A grower family focused on terroir driven Champagne since 1959.

AGE

36 months on lees with 50% reserve wines

SOMMELIER TIP

This wine is a lot more complex than at first glance. My recommendation is to leave it in your cellar for 2 to 3 years if you really enjoy the toasty brioche characteristics of champagne. If you like it fresher, drink now but ensure it is not too cold when you serve it. A white wine glass or a tulip glass is the preferred vessel for this beautiful champagne.