

# FIZZ

CHAMPAGNE & BUBBLES CLUB

MAY 2026

## THE SIGNATURE

MAY CLUB BOTTLE

CHAMPAGNE PASCAL LALLEMENT, PREMIER CRU, BRUT



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*CHAMERY, FRANCE*

This cuvée leans into a classic trio, but with a Meunier-forward heart that brings a welcoming softness and fruit-driven charm.

After four years resting on its lees, the wine opens with a layered aromatic profile, bright citrus woven with ripe stone fruits, almost like biting into a perfectly ripened mirabelle plum. On the palate, there's an immediate intensity, lively and energetic, before settling into notes of plum, red berries, and a subtle hint of darker fruit. What I love most is the finish: long, fresh, and just slightly bitter in that elegant, appetite-whetting way that makes you reach for another sip.

It's the kind of Champagne that effortlessly shifts from aperitif to evening companion, equally at home with good conversation as it is with food.



BRIGHT CITRUS



RIPE STONE FRUIT



PLUM



RED BERRIES

### WHY WE LOVE THIS

Premier Cru pedigree with a Meunier-driven blend that brings both richness and approachability

#### VARIETAL

20% Chardonnay, 40% Pinot Meunier,  
40% Pinot Noir

#### AGE

4 years on lees

### SOMMELIER TIP

Drink now, open at the start of a party to impress your friends. Take it out of the fridge 15 minutes before serving and use a tulip or white wine glass.