

FIZZ

CHAMPAGNE & BUBBLES CLUB

JULY 2026

THE CONNOISSEUR

JULY CLUB BOTTLES

MONTINA, SATEN, BLANC DE BLANCS, DOCG, EXTRA-BRUT
CHAMPAGNE GARDET, ORIGINE



MONTINA, SATEN, BLANC DE BLANCS, DOCG, EXTRA-BRUT *FRANCIACORTA, ITALY*

Nestled among the rolling hills of Franciacorta near the shores of Lake Iseo, Montina has built its reputation on crafting sparkling wines that rival the world's finest expressions of Chardonnay. Their Satèn is one of the most distinctive styles produced in Franciacorta, made exclusively from Chardonnay and bottled at lower pressure than traditional sparkling wines to create a softer, creamier mousse.

Sourced from some of the estate's oldest vineyards, this wine benefits from the moderating influence of Lake Iseo and spends at least 28 months aging on its lees before release. Aromas of fresh orchard fruit, acacia blossom, lime, and subtle vanilla lead into a palate that is remarkably smooth and elegant. True to its name, Satèn delivers a silky texture that glides across the palate, balancing vibrant freshness with delicate richness. Franciacorta producers reserve this designation exclusively for Blanc de Blancs wines made with lower pressure, resulting in the signature silky texture that inspired the name. This is sparkling wine at its most graceful, offering a beautiful introduction to the sophistication and uniqueness of Franciacorta.



ORCHARD FRUIT



ACACIA BLOSSOM



LIME



VANILLA

VARIETAL

100% Chardonnay

WHY WE LOVE THIS

Satèn is a style found only in Franciacorta

AGE

28+ months on lees, with 25% refined in wood prior to bottling.

SOMMELIER TIP

Enjoy on a warmer day this summer preferably pool side, drink it right outside the fridge temperature and you'll truly enjoy.

CHAMPAGNE GARDET, ORIGINE

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.

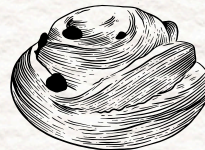
This is the kind of Champagne that reminds us why non vintage blends remain the cornerstone of great Champagne houses, offering consistency, harmony, and pure drinking pleasure in every bottle.



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.