

# DECEMBER 2023 CLUB SELECTIONS



## NV DOMAINE MOSNY *PRESTANCE* BRUT, MONTLOUIS-SUR-LOIRE AOC, FRANCE

Upstream from Tours, where the Loire and the Cher rivers meet, the appellation of Montlouis-sur-Loire is spread over three municipalities: Montlouis-sur-Loire, Saint-Martin-le-Beau, and Lussault-sur-Loire. Montlouis has been known for growing Pineau de Loire (Chenin Blanc) as Vouvray for centuries, with the AOC establishment in 1938. Founded in the 1920s by Ernest Mosny, Domaine Mosny is a 14-hectare estate in Saint-Martin-le-Beau village. It has passed through the hands of five generations, and is currently led by Thierry Mosny and his son Thomas. Under the watchful eye of Daniel (Thierry's father), they have transitioned to organic viticulture, and are working towards certification.



100% Chenin Blanc from select vineyards in the Montlouis-sur-Loire AOC, including Saint Martin-le-Beau and the Les Sablons vineyards, oriented south-southwest on silty sandy soils with degraded clay. Primary fermentation in temperature-controlled, stainless-steel tanks, with no malolactic conversion. Made in the *méthode traditionnelle* with 24-month aging on lees before disgorgement. Dosage: 9g/L



Pale golden hue. Aromatic nose featuring Asian pear, beeswax and honey. The palate is somewhat fleshy, with fine bubbles and fresh acidity. Flavors of pear, Fuji apple, ripe white peaches and hints of sweet herbs. Beautiful, mineral finish. Fresh and lively, this sparkling wine is perfect for the holiday season and beyond!



## S P A R K L I N G   S E L E C T I O N

■ RETAIL: \$25.00  
WINE CLUB MEMBER: \$21.25



■ SUGGESTED RECIPE: Oven-Roasted Dungeness Crab

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## NV SANGER TERROIR NATAL BLANC DE BLANCS EXTRA BRUT GRAND CRU, CHAMPAGNE, FRANCE

Sanger Champagne represents a journey through Champagne's history. Sanger Champagne is the product of the efforts of the Academy Viticampus in Avize where 85% of Champagne producers have trained since its post-WWII inception in the early 1950s. Originally the land was established upon a couple's (M. et Mme Puisard) post-WWI donation in 1919 who bequeathed it under the pretense that it would become the wine school of Avize. But during the pillage of the Nazi raids of WWII, its students were forced to evacuate. Only when France regained its sovereignty, could its original students return, but this time as the teachers, and they set out to revitalize the school's missions: persist as the leader of innovation in Champagne, remain a beacon for the students of Champagne and finally, preserve tradition and culture. They chose the name Sanger, a contraction of sans guerre, or meaning "without war" to honor their history and celebrate their future direction. Today, the school maintains production of fine Champagne on a small scale but with unprecedented access to resources, talent being the main one. The instructors are today's current Champagne producers while its students represent the region's next generation. Both spend a great deal of time in the field, tending vineyards and tasting grapes, as well as in the lab doing chemical analyses to determine optimal harvest dates of all its parcels. In the winery, modern technology balances the preservation of tradition. Fifty stainless steel tanks allow the school to vinify each of its lots separately, which maximizes blending potential.

100% Chardonnay from over 50 separate plots of 55-year-old vines from estate vineyards throughout the Côtes des Blancs. Fermented in stainless steel tanks, aged for 40 months on the lees and then disgorged six months before release with a dosage of 6g/L. The final wine is a seamless blend of crisp Chardonnay character with green apple, lemon-lime citrus and Bosc and Asian pear flavors on the palate. The finish is clean, fresh and dry, ending with classic Côte des Blancs chalky minerality. Champagne Sanger calls this wine, 'Terroir Natal' in reference to the fact that the grapes are from the 'native land' of Avize, a Grand Cru Village where the co-op and winemaking school were founded. The cuvée also includes grapes from two other Grand Cru villages in the Côte des Blancs: Cramant and Le Mesnil Sur Oger. The fact that this beautiful wine is from three of the best Chardonnay villages in all of Champagne speaks to the pedigree and stature of the school. It is also a true testament to the hard-working students who make it, and to the Puisards whose foresight and incredible generosity helped save the Champagne region a century ago.

## SPARKLING SELECTION

- RETAIL: \$43.00  
WINE CLUB MEMBER: \$36.55
- SUGGESTED RECIPE: [Croque Monsieur Turnovers](#)

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## NV BRICE BLANC DE BLANCS EXTRA BRUT 1ER CRU CHAMPAGNE, FRANCE

The Brice family has lived in the village of Bouzy since the 17th century, and were exclusively focused on red wine production, only shifting to Champagne production after WWII. In 1994, Jean-Paul Brice founded Champagne Brice and ten years later Jean-Paul's sons Jean-René and Remi took the reins, with consulting oenologist and viticulturist Christophe Constant, formerly of J-L Vergnon.



Brice owns twelve hectares of vines, eight of which are in the Grand Cru village of Bouzy—mostly Pinot Noir with one hectare of Chardonnay. The remaining estate vineyards are in Chigny-lès-Roses (1.5 hectares of Pinot Noir and Pinot Meunier) and Loches-sur-Ource in the Aube (2.5 hectares of Pinot Noir). All vineyards are farmed organically, and the house style avoids malolactic fermentation entirely. This preference usually results in wines with more vibrant acidity.



100% Chardonnay from two parcels in Bouzy (Le Mont de Tours and Les Ramonnieres) and Grauves—all vineyards on limestone/clay soil. Primary fermentation and élevage in stainless steel with no malolactic conversion. The wine was blended with 20% reserve wine from 228L French oak barrels for bottle aging and secondary fermentation, 3g/L dosage.



Pale golden yellow with a delicate, fine bead. Lovely aromas of pastry dough and Golden Delicious apples—think freshly baked streusel. The palate vibrant and tart with flavors of Granny Smith apples and lemon peel. Focused with elegant texture and length, beautifully balanced with a hint of grapefruit, spice and chalky mineral on the finish.



## SPARKLING SELECTION

■ RETAIL: \$57.00  
WINE CLUB MEMBER: \$48.45



■ SUGGESTED RECIPE: Thousand-Layer Duck Fat Potatoes