GRAMERCY CELLARS

Sparkling Party

June 5th, 2022

Aubry Brut Rosé, Jouey-les-Reims

Avinyo Brut, Cava, Spain

Billecart Salmon "Brut Rose"

H Billiot "2010 Brut" Ambonnay

Borgoluce Prosecco, Valdobbiadene, Italy

Chartogne-Taillet "Cuvee Sainte Anne" Brut, Merfy

Gaston-Chiquet Blanc de Blancs d'Aÿ Grand Cru

Copinet Blanc de Blanc Brut, Montgenost

Digby "Leander Club" Brut Rosé, Sussex, England

Champ Divin "Zero Dosage" Cremant du Jura

Egly Ouiret "Grand Cru" Ambonnay

Pierre Gimonnet Brut Premier Cru à Cuis (Jeroboam) 3L

Gosset "Grande Reserve" Brut Aÿ

H. Goutorbe Brut Rosé Grand Cru, Aÿ

Jose Michel "2014 Special Club" Brut Moussy

Moussé "Les Vignes de Mon Village" Blanc de Meuniers Brut, Vallée de la Marne

Moussé Rosé "D'Effusion" Brut, Vallée de la Marne

Pierre Paillard "Les Parcelles" 11- Extra Brut Grand Cru, Bouzy (Jeroboam) 3L

Parigot "Quartier Libre" Brut, Crémant de Bourgogne, France

Pierre Peters "Cuvée des Réserves" Grand Cru Brut, Les

Mesnil-sur-Ogér (Jeroboam) 3L

Louis Roederer Brut Premier, Reims (Methuselah) 6L

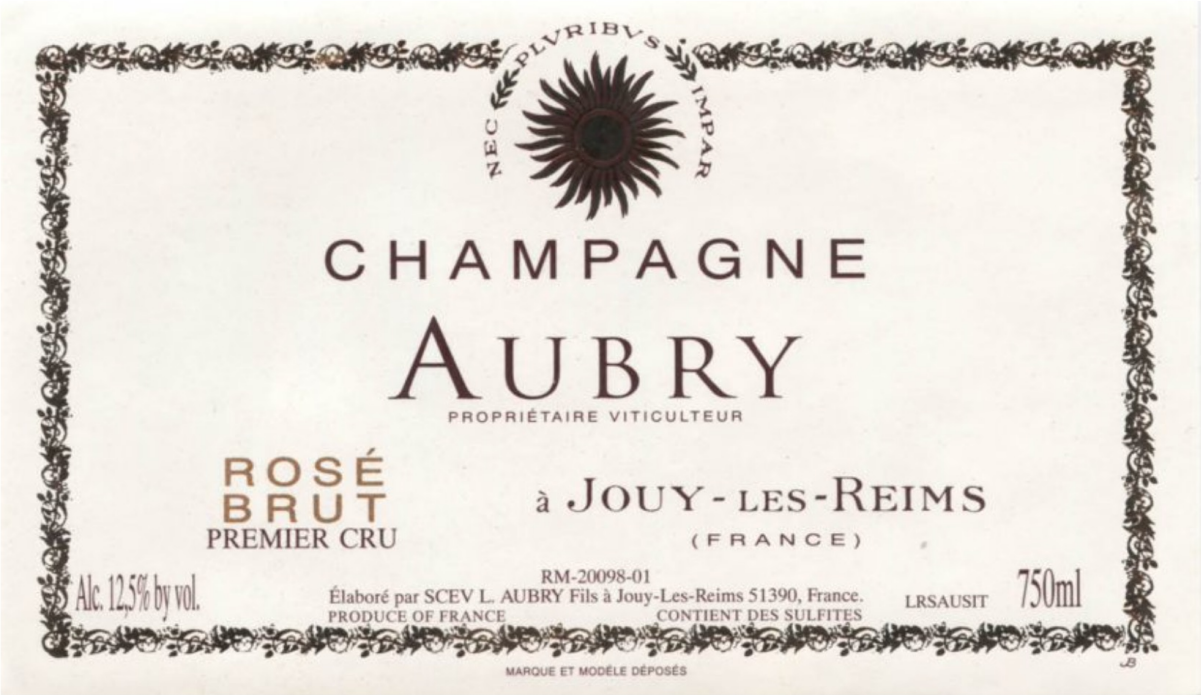
Wafflart Antoniolli "Premier Cru Blanc de Blanc, Sacy

Champagne unless otherwise noted

Aubry Brut Rosé, Jouey-les-Reims

Aubry Fils

L. AUBRY FILS ROSÉ BRUT



cépage 30% Meunier, 30% Chardonnay, 35% Pinot Noir, 5% Arbanne, Petit Meslier and Fromenteau (5% vin rouge of Meunier)
assemblage 50% 2018 base, 50% perpetual reserve going back to 1998
village/vyd Jouy-lès-Reims 1er Cru, Villedommange 1er Cru, Pargny-lès-Reims 1er Cru, Coulommes-la-Montagne 1er Cru
malo Yes
élevage Stainless steel with a small part of Chardonnay in used barrique
sur latte 36+ Months
dégorgement February 2021 (2)

INFO

Producer:	**Aubry Fils**
Vintage:	NV
Country:	France
Region:	Champagne
Appellation:	Montagne de Reims
Variety:	Blend- Champagne
Color:	Rose

SIZES AVAILABLE

Full Bottle	FR-KAB-20-NV	12/750ml
Magnum	FR-KAB-20-NVM	6/1500ml

AUBRY FILS



Region: Montagne de Reims
Premier cru sites in Jouy-les-Reims, Pargny-lès-Reims, Villedommange and Coulommes-la-Montagne,
Total vineyard holdings: 15 hectares
Annual production: 10,000 cases
Vines: 30% pinot noir, 40% pinot meunier, 30% chardonnay

L. Aubry Fils (JOUY-LES-REIMS)

Philippe Aubry works with his brother Pierre and brother-in-law Noël Poret and has been trying to give expression to Champagne's indigenous varieties such as Arbanne and Petit Meslier, as well as Pinot Gris (the local name is Fromenteau) and Pinot Blanc.

"One of the most original estates in Champagne, Aubry Fils is located in the village of Jouy-lès-Reims, in the western sector of the Montagne de Reims. Of the estate's 15 hectares of vines, 12 lie in Jouy and the nearby villages of Pargny-lès-Reims, Villedommange and Coulommes-la-Montagne, all of which are classified as premier cru; the other three hectares are located elsewhere and are sold off to the négoce.

Proprietors Pierre and Philippe Aubry are twin brothers, although after a few visits it's easy to tell them apart: Pierre says very little, and always seems to have a lit cigarette; while Philippe (pictured) is garrulous and inquisitive, as interested in what you have to say about the wines as he is in showing them to you. In fact, the Aubrys have a little tasting notebook that they pull out every time they host visitors, and Philippe will ask you to describe all of the flavor associations that you find in the wines and fastidiously write them down."
-Peter Liem, Champagneguide.net

The key moment in the professional life of champagne grower Philippe Aubry came in 1989 when he took a business trip to Italy. He offered his champagne to a Bolognese restaurateur. The Bolognese tasted it, and told Philippe Aubry that it "wasn't intelligent." Aubry was nonplussed, and asked him what he meant. "It's too rich," the Italian replied. "Rich champagnes should be called Krug. You're just a seller of little champagne; you should produce something light and easy." "It mad me mad," recalls Aubry, "but it also made me think. I decided at that moment to become a real vigneron, and not just to be 'a seller of little champagne'."
-Andrew Jefford, The New France

In the heart of Petit Montagne de Reims, twin brothers Pierre and Philippe Aubry have shouldered a legacy dating from 1790, with 16.5 hectares from 60 individual locations. Today, Pierre holds a national diploma in enology and Philippe in biology; they run this small company in a highly innovative way. The yield is low and only "coeur de cuvée" is used for the vintage wines. The grapes are divided into five classes according to their quality, and a considerable amount is vinified in old, traditional 205-liter oak barrels. The most remarkable thing about Aubry is that, through almost archaeological search for old plant varieties, they have succeeded in making a brilliant Champagne out of three forgotten grape types: Pinot Gris, Arbanne, and Petit Meslier. Furthermore many grapevines are planted "en foule," as they were before phylloxera.
-Richard Juhlin, 4000 Champagnes

Avinyo Brut, Cava, Spain



Avinyó Reserva Brut Cava 2019

The spirit of innovation and respect for traditions, driven by an undercurrent of constant self-improvement and a relentless drive for quality, are the defining characteristics that set Avinyó Cava apart as one of the finest artisanal sparkling wine producers in the world. Avinyó Reserva is an honest and transparent entry into the beloved traditional-method sparkling wines of Catalonia. It is delicious, unpretentious sparkling wine you can drink every day, made by one of the nicest and most authentic family estates on the planet. The wine is made from 60% macabeo, 25% xarel-lo, and 15% parellada from organically-farmed estate vines planted from 1945 to 2017 at Can Fontanals from 250m to 275m elevation.

Vinification – After a night-time grape harvest to avoid oxidation and for optimal temperature, the grapes are pressed very gently in a pneumatic press. The base wine then ferments in temperature-controlled stainless steel between 14°C and 16°C. After cold stabilization, the wine begins its secondary fermentation in bottle with the addition of yeasts and sugar in March. It is then aged 18 months to 24 months on the lees before being disgorged on demand. Unfiltered.

- **Penedès**
- **Site:** Can Fontanals at 250m to 275m
- **Grapes:** 60% Macabeo / 25% Xarel-lo / 15% Parellada
- **Vine Age:** Vines planted from 1945 to 2017
- **Soil:** Sandy loam and clay calcareous
- **Vinification:** Fermented with indigenous yeasts in stainless steel tanks
- **Aging:** 18 to 24 months on lees
- **Secondary Fermentation:** *Méthode traditionnelle*
- **Dosage:** 6g/L
- **Farming:** Organic
- **Vegan:** Yes
- **Suggested Retail:** $24.00

Borgoluce Prosecco, Valdobbiadene, Italy



BORGOLUCE

The Collaltos carry on a family legacy as owners and tenants of 3200 acres of land north of Venice given to their family over one thousand years ago. The signs of history, culture and nature co-exist with farming practices that fully respect what is a centuries-long tradition passed down by the Collalto family. 160 acres of farmland are given over to vineyards for the production of Borgoluce wines and sparkling wines. The Valdobbiadene D.O.C.G. region is home to the vineyards of Borgoluce's finest Prosecco.

GRAPES / SOILS

Glera		clay with high carbonate

THE WINE

Vineyard Profile

- Vineyards are in the hills between Valdobbiadene, Susegana and Collalto.
- Size of vineyard: 53 acres
- Soil compostiion: Calcium carbonate, clay, iron
- Training method: Silvoz-double Guyot
- Elevation: 150-240 feet
- Vines/acre: 3,300
- Yield/acre: 13.5 tons
- Exposure: East South-East and East North-East
- Year Vineyard Planted: 1999-2004

Harvest Notes

- Harvest Time: Early September.
- Fermentation: Soft pressing of the whole grapes is followed by slow fermentation with carefully selected yeasts at 10°C.
- Aging on "fine lees" for 4 months.
- Prise de mousse charmat method, refermentation in autoclaves at 15-16°C, stabilization at -1°C.
- Duration of the cycle is 35 days.

Wine Summary

- Made from Glera grapes.
- Grown on soils of clay with high concentration of calcium carbonate.
- Fermented in stainless steel tanks.
- Aged for 4 months.
- Bottled micro-filtered.

Technical Information

- Varietal Composition: 100% Glera
- First Vintage of this wine: 2007
- Number botles produced: 65,000
- Alcohol: 11.5%
- pH level: 3.2
- Residual sugar: 8.0 g/l
- Acidity: 5.8 g/l

Gaston-Chiquet Blanc de Blancs d'Aÿ Grand Cru

Gaston Chiquet

GASTON CHIQUET 'BLANC DE BLANCS D' AŸ' BRUT



cépage 100% Chardonnay
village/vyd Aÿ Grand Cru; Clay and limestone over chalk
malo Yes
élevage Stainless steel
sur latte 120 Months
dégorgement January 2020 (8), November 2020 (6)

INFO

Producer:	**Gaston Chiquet**
Vintage:	2010
Country:	France
Region:	Champagne
Appellation:	Vallee de la Marne
Variety:	Chardonnay
Color:	White
Farming Practice:	Sustainable

SIZES AVAILABLE

Full Bottle	FR-KCQ-30-10	12/750ml

Gaston-Chiquet Blanc de Blancs d'Aÿ Grand Cru

GASTON CHIQUET



Region: Vallée de la Marne
Premier cru sites in Dizy, Cumières and Hautvillers.
Grand cru sites in Aÿ
Total vineyard holdings: 23 hectares
Annual production: 14,000 cases
Vines: 40% chardonnay, 40% pinot meunier, 20% pinot noir

Gaston-Chiquet (DIZY)

Nicolas Chiquet farms 23 hectares in the Valle de la Marne in the villages of Ay, Dizy, Hautvillers and Mareuil-sur-Ay. All of the fruit (including that which is used in the non-vintage cuvee) comes from premier and grand cru grapes. Nicolas does not employ any oak aging at Gaston Chiquet; he believes that concentration, fruit maturity and malolactic fermentation impart enough body and texture to make aging in barrel unnecessary.

The vineyards are planted to equal (forty percent each) parts chardonnay, pinot meunier and twenty percent are planted to pinot noir. Gaston-Chiquet also produces a vintage dated chardonnay from 5 parcels on the western side of the grand cru village of Ay. Usually recognized as a grand cru village for pinot noir, these vines of chardonnay were planted in Ay in the 1930s.

"In 1919, two brothers, Fernand and Gaston Chiquet—winemakers born and bred—came together to create their house Chiquet Brothers. They were 'pioneers' in Champagne, the very first winemakers to take the initiative, bold at the time, to keep their grapes, turn them into Champagne and sell their own wine. Nicolas Chiquet planted his first vines in 1746, and since then eight generations have tilled Dizy's soil. Gaston Chiquet registered the company in 1935 and expanded the property with land in Aÿ, Cumières and Hautvillers. Gaston Chiquet is best known for making the only blanc de blancs from the Pinot village of Aÿ. Aÿ was the big name in the area long before wines became sparkling, and many were the kings and popes who counted Vin d'Aÿ as their favorite wine. The vineyards slope down steeply to the village by the Marne River, and the best locations are just over the town, sheltered from the wind and with maximum exposure to the sun."
-Richard Juhlin, 4000 Champagnes

Digby "Leander Club" Brut Rosé, Sussex, England

LEANDER PINK NON VINTAGE BRUT

JUBILANT YET GRACIOUS – DIGBY'S LEANDER PINK IS THE OFFICIAL SPARKLING WINE OF WORLD RENOWNED LEANDER CLUB. WITH AN ELEGANT PINK HUE, THIS FIZZ CELEBRATES ENGLAND'S MOST VIBRANT PINOT NOIR WITH RICH, AGED CHARDONNAY AND ETHERIAL PINOT MEUNIER. IT IS IDEAL FOR RAISING A TOAST ON A GLORIOUS REGATTA AFTERNOON OR WHEN PUTTING TOGETHER AN IMPROMPTU SUNDAY BRUNCH. EASY OARS!

BLEND	50% Pinot Noir 35% Chardonnay 15% Pinot Meunier
DOSAGE	12g/l
ALCOHOL	12%
TOTAL ACIDITY	9.5g/l
pH	3.3
METHOD	Traditional method, PDO
MALOLACTIC FERMENTATION	Full
VEGAN & VEGETARIAN	Yes
LEAD VINEYARD LOCATIONS	Dorset & Kent
SUPPORTING VINEYARD LOCATIONS	Sussex & Hampshire
LEAD SOIL TYPE	Chalk & clay
SUPPORTING SOIL TYPE	Greensand
1ST FERMENTATION: STAINLESS STEEL	94%
1ST FERMENTATION: OAK	6%
RESERVE WINES	20%
TIME ON LEES IN BOTTLE	Min. 24 months
TIME ON CORK	Min. 3 months





TREVOR CLOUGH
DIGBY'S CEO & HEAD-BLENDER



"The blend for Leander Pink took me two years to perfect - it had to capture the spirit of a day at the club during Henley Regatta - late June sunshine, a crisp breeze, huge hats and stripy blazers, and Olympic-grade shells racing down the Thames. Quaffable, pale pink luxury, when nothing less will do. Hope it transports you to your happy place!"

Pierre Gimonnet Brut Premier Cru à Cuis *(Jeroboam) 3L*

Pierre Gimonnet & Fils

PIERRE GIMONNET & FILS 1ER CRU BLANC DE BLANCS BRUT



cépage 100% Chardonnay
assemblage 73% 2017, 27% 2010-2015
village/vyd Cuis 1er Cru; Chalk
malo Yes
élevage Stainless steel; reserve wine in 750ml bottles and magnums under 1.5ATMs of pressure for 1-6 years
sur latte 30+ Months
dégorgement November 2020 (5.5)

INFO

Producer:	**Pierre Gimonnet & Fils**
Vintage:	NV
Country:	France
Region:	Champagne
Appellation:	Cote de Blancs
Variety:	Chardonnay
Color:	White
Farming Practice:	Sustainable

SIZES AVAILABLE

Full Bottle	FR-KPG-01-NV	12/750ml
Half Bottle	FR-KPG-01-NVH	12/375ml
3L (Jeroboam)	FR-KPG-01-NVJ	1/3000ml
Magnum	FR-KPG-01-NVM	3/1500ml

Pierre Gimonnet Brut Premier Cru à Cuis *(Jeroboam) 3L*

PIERRE GIMONNET & FILS



Region: Côte des Blancs
Premier cru sites in Cuis and Mareuil-sur Aÿ
Grand crus in Cramant , Chouilly, Oger, Vertus, Aÿ,
Total vineyard holdings: 28 hectares
Annual production: 20,000 cases
Vines: 98% chardonnay, 2% pinot noir

Pierre Gimonnet & Fils (CUIS)

Didier Gimonnet is the second generation of growers to direct this superb estate, with 28 hectares of holdings in grand and premier cru villages, predominantly in the Côte de Blancs. The winery is in the premier cru village of Cuis where Didier's family has been growing grapes since 1750. Pierre Gimonnet, Dider's Grandfather, started bottling estate champagnes in 1935. In addition to the 13.5 hectares in Cuis, Gimonnet owns 11 hectares of chardonnay vines in the grand cru villages of Cramant and Chouilly, plus another hectare in Oger and two in Vertus. Gimonnet also owns half a hectare of pinot noir, split between the grand cru of Aÿ and 1er cru of Mareuil-sur Aÿ

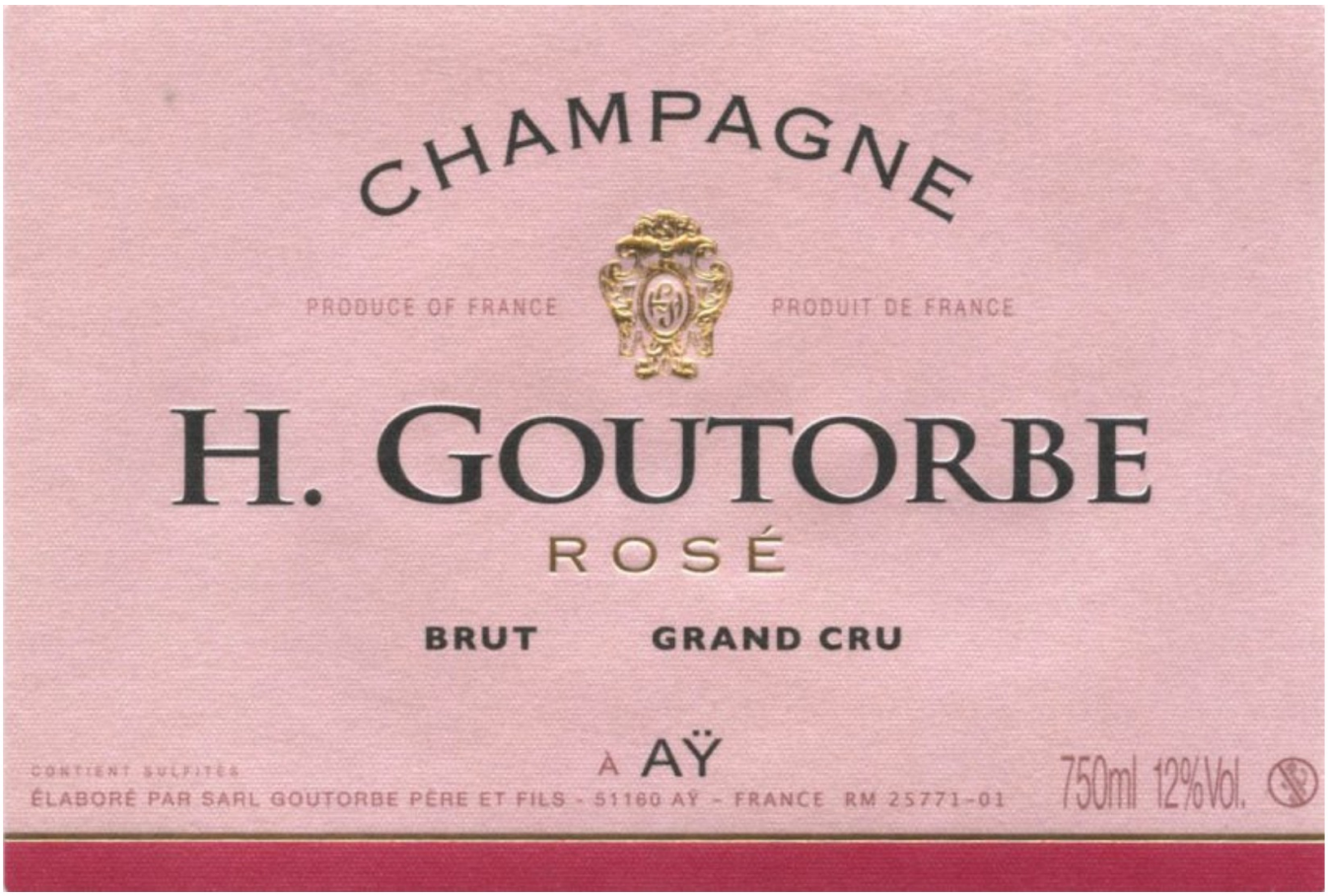
The high percentage of old vines at this estate sets it apart in a region suffering from a plethora of very young vineyards. Seventy percent of Gimonnet's holdings are over 30 years old, of which some forty percent are over 40 years old, with 100+ year old vines in the lieux-dits of Le Fond du Bateau, planted in 1911, and Buisson planted in 1913, both in the Grand Cru village of Cramant.

"Cramant," says Gimonnet, is "very expressive and round;" Chouilly is similar in style but slightly less concentrated; Cuis is much more "neutral, acid, fresh, aerial:" this north-facing village is the coolest in the Côte des Blancs. These are sappy, crunchy, refreshing champagnes of acupuncturally tonic qualities with lingering, salty purity.

H. Goutorbe Brut Rosé Grand Cru, Aÿ

Goutorbe

HENRI GOUTORBE ROSÉ BRUT



cépage 75% Pinot Noir, 25% Chardonnay
(12% vin rouge of Pinot Noir)
assemblage 75% 2016, 25% reserve wine
village/vyd Aÿ Grand Cru; chalk
malo Yes
élevage Stainless Steel
sur latte 36 Months
dégorgement Various (8)

INFO

Producer:	**Goutorbe**
Vintage:	NV
Country:	France
Region:	Champagne
Appellation:	Vallee de la Marne
Variety:	Blend- Champagne
Color:	Rose
Farming Practice:	Sustainable

SIZES AVAILABLE

Full Bottle	FR-KGO-20-NV	12/750ml

H. Goutorbe Brut Rosé Grand Cru, Aÿ

GOUTORBE



Region: Vallée de la Marne
Premier cru sites in Mareuil-sur-Aÿ, Mutigny and Bisseuil
Grand cru sites in Aÿ
Total vineyard holdings: 25 hectares
Annual production: 15,000 cases
Vines: 25% chardonnay, 5% pinot meunier, 70% pinot noir

Henri Goutorbe (Aÿ)

"Aÿ was really well known in the region long before effervescent wines were made here. Innumerable kings and popes expressed a preference for the vin d'Aÿ. . . . The vineyards are located on the steep slopes of the Bois de Charlefontaine, a village on the banks of the Marne. The best plots are sheltered from the wind, just above the town, and benefit from maximum exposure to the sun. . . . The Aÿ Pinot Noir is an inimitable combination of purity in aroma, richness in taste, and velvety structure.
-Richard Juhlin, 4000 Champagnes

"The Goutorbe family has been producing estate-bottled champagne in Aÿ since the late 1940s, but even before that they were already established as pépiniéristes, nurserymen for propagating vine cuttings. Emile Goutorbe established the nursery business just after the First World War, while he was the vineyard manager for Perrier-Jouët, and the success of this business eventually allowed him to purchase some parcels of vines in the area. His son Henri created the Goutorbe label, bottling and selling some champagne while continuing the nursery business.

In 1970, Henri's son René took over the estate, expanding the vineyard holdings and enlarging and modernizing the winery. Today they own 25 hectares, a considerable quantity for a champagne grower, planted with 70 percent pinot noir, 27 percent chardonnay and three percent meunier. The jewel of Goutorbe's vineyard holdings is their six hectares of Aÿ grand cru, although they also own vines in several other villages, including Mareuil-sur-Aÿ, Bisseuil, Avenay Val d'Or and Hautvillers."
-Peter Liem, Champagneguide.net

Henri Goutorbe is one of the more important growers in Champagne. . . . Generally excellent rich, well-structured Champagnes—always satisfying to drink. Goutorbe's Grand Cru Spécial Club is in a different class.
-Tom Stevenson, World Encyclopedia of Champagne & Sparkling Wine