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Wine Notes

These wine notes were created on 22-Feb-2020.

Half bottle of Champagne Boizel Brut Réserve NV

Evelyne Boizel is the fifth generation of her family to run this Champagne house in the heart of Epernay. Her husband Christophe Roque makes the wine. The blend, from as many as 50 different vineyards and including many premiers and grands crus, is dominated by 55% pinot noir with 30% chardonnay and a little pinot meunier. Delicacy and lightness of touch can be used to describe the house style. Time is everything in Champagne and the finished product clearly benefits from the patient 36 months' cellaring prior to shipment. Complexity, finesse and deftness of touch make this the perfect Champagne for all occasions.

Product Code	CH462	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	16.00 / Half Bottle

Half bottle of The Society's Champagne Brut NV

This comes from Alfred Gratien and is just as Champagne should be. The blend is made up of all three Champagne grape varieties (45% chardonnay, 28% pinot noir and 27% pinot meunier) from excellent sources.

Product Code	CH332	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	17.50 / Half Bottle

Half bottle of Champagne Pol Roger Brut Réserve NV

This is the perfect aperitif Champagne: clean, floral, elegant and with a delicious biscuity flavour.

Product Code	CH12	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	22.00 / Half Bottle



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Champagne Laherte Frères Ultradition Brut NV

The church of Chavot stands on a ridge surrounded by vineyards and is a clearly visible landmark. The area is of some interest geologically as this is a point of contact between the chalk of the Côte des Blancs and the clays and silts of the Marne Valley. Both chardonnay and pinot meunier do well here and in addition the Lahertes have vines on the Côte des Blancs itself. The Lahertes farm some 70 different plots, which include old vines and even ancient and largely forgotten varieties. Vines nearest to the cellars are farmed biodynamically. This is their Non-Vintage Brut, dry, fruity, clean and refreshing and based on a majority of chardonnay. Wonderful Champagne for all occasions.

Product Code	CH2111	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	29.00 / Bottle

Champagne Pierre Gimonnet Premier Cru Brut NV

A fragrant, invigorating and racy non-vintage Champagne from vineyards around the premier cru village of Cuis renowned for its delicate, fruity wines underpinned by refreshing acidity. An elegant wine with great complexity, mellow sophistication and vibrant pin-prick bubbles.

Product Code	CH3151	Dominant Grape	Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	29.00 / Bottle

Champagne Marc Hébrart Premier Cru Cuvée de Réserve Brut NV

This great Champagne from an ever-conscientious grower has a touch of preserved lemons on the light but complex nose and a long finish. Jean-Paul Hébrart has added to the estate with chardonnay coming in from grand cru sites in Chouilly and Oiry in the Côtes des Blancs, and pinot noir now accounts for 80% of the blend.

Product Code	CH761	Dominant Grape	Pinot Noir
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	29.00 / Bottle



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Champagne Chartogne-Taillet Cuvée Sainte Anne NV

Christophe Chartogne has inherited a tiny estate to the north west of Reims. Historically, Merfy and its fine hillsides of gravels and sands were important and the wines enjoyed an enviable reputation. However, the area was a battlefield during the First World War and the vineyards were largely obliterated. There's a Commonwealth War Grave cemetery nearby and ploughing can still be risky business. This is a fabulous estate, meticulously cared for with wines fermented separately by grape variety and by terroir and with increasing use of oak. The wines are light, bone dry and deliciously fruity. Perfect aperitif Champagne.

Product Code	CH1821	Dominant Grape	Pinot Noir/Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	30.00 / Bottle

Champagne Lilbert Grand Cru Blanc de Blancs Brut NV

A classic grower Champagne that has great character and expression of terroir. This blanc de blancs is a super aperitif-style fizz - beautifully poised on the palate, with green apple, preserved lemon and mineral notes.

Product Code	CH3841	Dominant Grape	Chardonnay
Product Type	Champagne	Drink Dates	
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	31.00 / Bottle

The Society's Champagne Brut Non Vintage

This comes from Alfred Gratien and is just as Champagne should be. The blend is made up of all three Champagne grape varieties (chardonnay, pinot noir and pinot meunier) from excellent sources. Fermentation takes place in barrel rather than stainless steel, which gives the wine more depth. The malolactic fermentation is suppressed so the wine retains a high level of acidity and, therefore, an ability to age very well. The style of Gratien, dry, full-flavoured, very long and well rounded, is quite distinctive. Enjoy on its own or with food.

Product Code	CH331	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within three years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	34.00 / Bottle



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Champagne Boizel Brut Réserve NV

The perfect celebration Champagne: generous and fruity, while maintaining an effortless lightness of touch, this pinot noir-dominant blend has an irresistible touch of brioche on the palate, rounding out the flavour beautifully.

Product Code	CH461	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	35.00 / Bottle

Champagne Henriot Brut Souverain NV

A chardonnay-predominant classic blend that has had three years' ageing on lees. A charming Champagne with honeysuckle and brioche notes, and a surprisingly long finish.

Product Code	CH3581	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	36.00 / Bottle

The Society's Champagne Demi-Sec NV

Alfred Gratien is a small Champagne house in Epernay, with extremely high standards, that has supplied The Society with excellent Champagne since 1910. The wine is still made in the traditional manner, with fermentation in barrels and maturation in bottle allowing the flavour to develop. The Society's Champagne, Demi-Sec is full and fruity. An excellent dessert wine.

Product Code	CH341	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	3 (of 9): Dry, rich	Closure type	Champagne cork
Vintage	-	Price £	36.00 / Bottle



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Champagne Alfred Gratien Blanc de Blancs 2012

A fantastic wine from a fantastic year, this blanc de blancs Champagne shows stunning elegance of youthful green apple, lemon pith and brioche notes now, and will develop a deep flinty richness with time.

Product Code	CH3941	Dominant Grape	Chardonnay
Product Type	Champagne	Drink Dates	Now to 2023
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	2012 vintage	Price £	39.00 / Bottle

Champagne Deutz Classic Brut NV

Champagne Deutz is rather less well-known in the UK as most of the production is drunk enthusiastically by the French. They make fine, pure Champagne in a style that is dry, graceful and delicate. Relatively new to us, it was one of the houses favoured by members at tastings in London and Liverpool in 2016.

Product Code	CH2761	Dominant Grape	Pinot Noir/Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	39.00 / Bottle

The Society's Champagne Rosé NV

The brand new shipment of our popular pink Champagne, based on the 2012 vintage, which Gratien believe is one of the best ever. Cellarmaster Nicolas Jaeger now sources grapes with specific characteristics for the rosé to create a pink wine fully in the Alfred Gratien house style – rich and fresh with hints of strawberry fruit, delightful on its own but with the substance to be enjoyed with food too.

Product Code	CH3281	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	39.50 / Bottle



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Champagne Lilbert Grand Cru Blanc de Blancs Perlé NV

Champagne is, of course, a sparkling wine, and those all-important bubbles are all to do with the amount of sugar added to the juice – the more the sugar the bigger the bubbles. The tradition in Cramant is to make less fizzy Champagnes that are very fine and full-flavoured. Most sparkling wine is made with six atmospheres of pressure but here there is only about four. The result is a wine that is creamy rather than fully sparkling. Lovely on its own but also a perfect match for food.

Product Code	CH2951	Dominant Grape	Chardonnay
Product Type	Champagne	Drink Dates	Within three years of purchase
Origin	Champagne	Alcohol Level	12.0%
Style	2 (of 9): Dry	Closure type	Champagne cork
Vintage	-	Price £	39.50 / Bottle

Champagne Henriot Blanc de Blancs Brut NV

Blanc des Blancs is a speciality chez Henriot. Imbued with the elegance and class of Champagne's finest vineyards, this is a classic expression of the style, with roundness of fruit and intensity of flavour poised in exquisite balance.

Product Code	CH3511	Dominant Grape	Chardonnay
Product Type	Champagne	Drink Dates	
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	39.50 / Bottle

Champagne Alfred Gratien Brut 2006

The 2006 is made from 63% chardonnay, 24% pinot meunier and 13% pinot noir, and is the first vintage that chef de cave Nicolas Jaeger blended without his father, who had overseen the harvest. A wonderful vintage and a generous style, this Champagne has a touch of flint, toast and lemon rind, and is rich yet elegant.

Product Code	CH3981	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Now to 2026
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	2006 vintage	Price £	42.00 / Bottle



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Champagne Louis Roederer Brut Premier NV

Louis Roederer is undoubtedly one of the great Champagne houses and it remains family-owned. Jean-Claude Rouzaud, a direct descendant of Louis Roederer himself has ensured that this famous house has not only maintained its independence but also a dedication to quality that is second to none. Louis Roederer became especially famous towards the end of the 19th century when it became the house Champagne at the Russian Imperial court. The well-balanced Roederer style is suitably rich, full bodied, even opulent. Equal parts of pinot noir and chardonnay from Roederer's own vineyards are supplemented by 10% or so of pinot meunier which is bought in. The real secret comes later when up to a third of cask-aged reserve wine is added to the final blend.

Product Code	CH26431	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within three years of purchase
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	42.00 / Bottle

Champagne Boizel Rosé Brut NV

Boizel's rosé is special: all delicacy and lightness of touch. The secret to this delicious fizz is the addition of red wine from ripe pinot noir grapes to the final blend. A lovely fizz that will complement anything from cold roast beef to summer fruits!

Product Code	CH1891	Dominant Grape	Pinot Noir
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Cork, natural
Vintage	-	Price £	42.00 / Bottle

Champagne Pol Roger Brut Réserve NV

Founded in 1849 by Monsieur Pol Roger, today the firm is still family owned and run by Christian de Billy and his son Hubert and their cousin Christian Pol Roger. Pol Roger own some 70 hectares in both the Côte de Blancs and Vallée de la Marne which supply 40% of their needs and their Champagne is consistently in the top half dozen in terms of quality. Sir Winston Churchill who loved it, memorably described Pol Roger's residence as 'the world's most drinkable address'. This is the perfect aperitif Champagne: clean, floral, elegant and with a delicious biscuity flavour. Party Champagne par excellence but an indulgent treat with fish and chips too.

Product Code	CH11	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	43.00 / Bottle



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Champagne Taittinger Brut 2012

The 2012 crop was pristine, sourced entirely from grand cru and premier cru vineyards, perfectly ripe and (thanks to a slightly smaller-than-usual yield) very intensely flavoured. Though capable of ageing until at least 2029, developing lovely cashew-like flavours along the way, this is already delicious. With a lovely, elegant perfume of honeysuckle blossom and citrus fruit, and a full yet fresh palate mingling flavours of brioche, mandarin, ginger and lemongrass, it's a fitting testament to a great house and a thrilling vintage.

Product Code	CH3831	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Now to 2029
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	2012 vintage	Price £	44.00 / Bottle

Champagne Charles Heidsieck Brut Réserve NV

Profound, sophisticated and harmonious, this is one of the most-awarded non-vintage Champagnes in tasting competitions... and deservedly so! Made with painstaking attention to detail, including a high percentage of reserve wines dating back ten years, it offers a rich biscuity flavour with charm and complexity in abundance.

Product Code	CH2871	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	45.00 / Bottle

Champagne Lanson Gold Label Brut 2008

Lanson is one of the oldest houses in Champagne, founded in and family owned since 1760. 2008 is now accepted as a truly exquisite vintage and this blend of 53% pinot noir and 47% chardonnay, all sourced from grand cru vineyards, bears this out in some style. Despite its ten years of age, the wine's generous but youthful green-apple and lemon aromas show that there is plenty of time in hand. Its bright fresh acidity, underpinned by toasty richness, really showcases this stunning year. The grapes are sourced entirely from grand cru vineyards, and the class shows.

Product Code	CH3801	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Now to 2028
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	2008 vintage	Price £	45.00 / Bottle



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Champagne Bollinger Special Cuvée Brut NV

A hedonist's dream from one of the great Champagne houses. The grapes – mostly pinot noir – are from grand cru vineyards, which explains the generous, full-bodied Bollinger style. Other factors that come into play include a first fermentation in oak (they even have their own cooper to make the barrels) and a minimum of 36 months ageing before disgorgement. The style is rich, full-flavoured and distinctive with a lovely creamy texture. The house remains family owned, and its dedication to quality enshrined in a charter of ethics which many of the better houses try to emulate.

Product Code	CH40201	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within three years of purchase
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	47.00 / Bottle

Champagne Gosset Grand Réserve Brut NV

Gosset have been making wine in Aÿ since 1584. This is their flagship Champagne and a showcase for their elegant house style. A bright and crisp wine with very precise mouthfeel, pin-head bubbles and a fine toasty finish.

Product Code	CH3691	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	49.00 / Bottle

Champagne Boizel Grand Vintage Brut 2008

The exceptional 2008 vintage has produced some remarkable Champagnes, and this is a stunning wine. Showing complexity and concentration upon release, it marries bright citrus fruit with complex toasty notes, with persistent bubbles and a long finish.

Product Code	CH3601	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Now to 2023
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	2008 vintage	Price £	50.00 / Bottle



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Champagne Pol Roger Pure Extra-Brut NV

Delicious and refined bone-dry Champagne with zero dosage. Refreshing and wonderful with food.

Product Code	CH1741	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	52.00 / Bottle

Champagne Louis Roederer Vintage Brut 2012

2012 is a terrific Champagne vintage. Louis Roederer use the structure and power of pinot from the Montagne de Reims to form the backbone of this fantastic Champagne with great depth of fruit and plenty of toasty autolytic charm on the long finish.

Product Code	CH3891	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Now to 2027
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	2012 vintage	Price £	55.00 / Bottle

Magnum of Champagne Boizel Brut Réserve NV

Evelyne Roque-Boizel is the fifth generation of her family to run this Champagne business. The blend, from as many as 50 different crus, is dominated by 55% pinot noir with 30% chardonnay and a little pinot meunier. Delicacy and lightness of touch describe the house style.

Product Code	CH464	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	65.00 / Magnum



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Magnum of The Society's Champagne Brut NV

The style of Gratién; dry, full flavoured, very long and well rounded, is quite distinctive. Enjoy on its own or with food.

Product Code	CH334	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	68.00 / Magnum

Champagne Alfred Gratién Cuvée Paradis Brut 2008

Produced in tiny quantities, Gratién's prestige cuvée is one of Champagne's little secrets. This chardonnay-led blend, all from premier cru and some grand cru vineyards, is effortlessly gentle yet satisfyingly round and textured, with immense class and purity. Lovely now but will reward patience too.

Product Code	CH3421	Dominant Grape	Pinot Noir/Chardonnay
Product Type	Champagne	Drink Dates	Now to 2025
Origin	Champagne	Alcohol Level	12.5%
Style	2 (of 9): Dry	Closure type	Champagne cork
Vintage	2008 vintage	Price £	70.00 / Bottle

Magnum of Champagne Pol Roger Brut Reserve, Non-Vintage

Winston Churchill's favourite grande marque, made from equal parts pinot noir, chardonnay and pinot meunier, is a model of style and finesse. Its floral quality, fine, delicate mousse and intensity of flavour make it both perfect aperitif and food option. Toasty, classy and pure.

Product Code	CH14	Dominant Grape	
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	85.00 / Magnum



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Magnum of Alfred Gratien Brut 2005

The 2005 is made from two-thirds chardonnay and approximately 15% each of pinots noir and meunier. An excellent vintage Champagne, from the house behind our own Society's Champagne, with a rich brioche and lemon-curd note on the palate, delicate thread and a very long finish.

Product Code	CH3924	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Now to 2022
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	2005 vintage	Price £	86.00 / Magnum

Magnum of Champagne Bollinger Special Cuvée Brut NV

Recent disgorgements and Grandes Années notwithstanding, Special Cuvée is the mainstay of Bollinger. Full and rich in style, it has nearly two-thirds pinot noir in the blend, and up to a third of old reserve wines add complexity and character.

Product Code	CH40204	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	99.00 / Magnum

Jeroboam of The Society's Champagne Brut NV

This comes from Alfred Gratien and is just as Champagne should be. The blend is made up of all three Champagne grape varieties (pinot noir, pinot meunier and chardonnay) from excellent sources. Fermentation takes place in barrel rather than stainless steel, which gives the wine more depth. The malo-lactic fermentation is suppressed so the wine retains a high level of acidity and, therefore, an ability to age very well. The style of Gratien; dry, full flavoured, very long and well rounded, is quite distinctive. Enjoy on its own or with food. Equivalent to four bottles.

Product Code	CH1331	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	136.00 / Jeroboam



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Charles Heidsieck Blanc des Millénaires 2004

Only the fifth vintage of this grand 100% chardonnay to be released, and the first since the 1995 vintage, the 2004 Blanc des Millénaires is a very special Champagne. Concentrated, complex, silky and yet fabulously fresh, this was aged prior to release meaning it's ready to enjoy now.

Product Code	CH3911	Dominant Grape	Chardonnay
Product Type	Champagne	Drink Dates	Now to 2024
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	2004 vintage	Price £	145.00 / Bottle

Champagne Pol Roger Cuvée Sir Winston Churchill 2008

This beautiful Champagne is only released in the best vintages and the precise blend is a closely guarded family secret. It is, however, dominated by pinot noir with chardonnay playing a supporting role (reflecting Churchill's preference for Champagne with breadth, structure and elegance). The exquisite 2008 has a wonderful perfume and purity with a gentle, elegant structure with understated intensity and length. There is both weight but also exquisite finesse, not to mention a very long finish. Delicious now, yet capable of ageing for many years to come, this will delight its many fans and newcomers alike.

Product Code	CH3931	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Now to 2028
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	2008 vintage	Price £	169.00 / Bottle

Jeroboam of Bollinger Special Cuvée Brut NV

We are proud to be among the first to present one of the great non-vintage Champagnes in this generous format, equivalent to four standard bottles. The retro and curvaceous '1846' bottle design is unique to Bollinger.

Product Code	CH40203	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within three years of purchase
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	189.00 / Jeroboam



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Wine Notes

These wine notes were created on 22-Feb-2020.

Methuselah of The Society's Champagne Brut NV

This comes from Alfred Gratien and is just as Champagne should be. The blend is made up of all three Champagne grape varieties (pinot noir, pinot meunier and chardonnay) from excellent sources. Fermentation takes place in barrel rather than stainless steel, which gives the wine more depth. The malo-lactic fermentation is suppressed so the wine retains a high level of acidity and, therefore, an ability to age very well. The style of Gratien; dry, full flavoured, very long and well rounded, is quite distinctive. Enjoy on its own or with food. Equivalent to eight bottles.

Product Code	CH1333	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	290.00 / Methuselah

Salmanazar of The Society's Champagne Brut NV

This comes from Alfred Gratien and is just as Champagne should be. The blend is made up of all three Champagne grape varieties (pinot noir, pinot meunier and chardonnay) from excellent sources. Fermentation takes place in barrel rather than stainless steel, which gives the wine more depth. The malo-lactic fermentation is suppressed so the wine retains a high level of acidity and, therefore, an ability to age very well. The style of Gratien; dry, full flavoured, very long and well rounded, is quite distinctive. Enjoy on its own or with food. Equivalent to twelve bottles.

Product Code	CH1334	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	495.00 / Salmanazar
