

	Retail	Savings
\$49.00	\$99.00	51%

Get **GROUND SHIPPING** when you purchase 3 or more.

2010 Remy Massin product-timed-pdf - Special Club Champagne - "Special Club" Champagne, 50% Off

Why We're Drinking It

Any wine with "special club" in the name should be a straight giveaway that it's worth exploring. Who doesn't want to be in a special club? We want to feel special and be in the club, in the know, in with the cool kids.

So what's so special about this bubbly? Besides the ridiculous, 50% off price? Well we'll tell ya! There are only 29 members in the Club Trésors de Champagne and Remy Massin is one of them. What's so special about this particular club? Well we're getting there, now hold on! To be a member of this very exclusive group of vigneronns, one must produce wines in their own facility and source the grapes from their owned vineyards that are maintained and managed to the utmost standards of quality. Then, in order to achieve a "Special Club" designation on a particular bottling, it must pass a series of tests after 3 years aging in bottle that is subject to a blind tasting by a jury of oenologists and wine professionals who demand irreproachable quality in regards to both the work in the vineyard and the wines.

It is no small feat to get this type of accolade! The bottlings are truly rare and oh so special. If you want a coveted vintage-designate remarkable sparkler, do snag yourself a few to have on hand for those noteworthy occasions.

The wine itself is highly aromatic with notes of white flowers, lemon balm, stone fruits, and cream. It has an ultra fine mousse, electrifying acidity and oozes luxury.

Incredible. 50% off. Here is your invitation to the "Special Club".

Tasting Notes

Aromatic with notes of white flowers, lemon balm, stone fruits, and cream.
Luxurious with an ultra fine mousse and electrifying acidity.

VARIETAL
Champagne
APPELLATION
Champagne
ALCOHOL
12.00
SIZE
750ml
BLEND
Champagne

The Story to Know

Champagne Remy Massin et fils is the result of a traditional know-how inherited from the last five generations of wine-growers. Since 1865 they have been tending vines in Ville-sur-Arce in the Cote des Bar. Remy Massin was created in 1974 joined by his children Sylvere, who studied viticulture oenology, and Florence, who took charge of the administrative part of the business, the export and the shipment management. While this producer remains slightly under-the-radar in the states, the bistros of Paris have long guzzled this incredible elixir. We at First Bottle are huge fans and you should be too!
