

## The Club Trésors is...

Founded in 1971, the Club Trésors de Champagne is a unique association of just 26 Champagne makers. To become a member of this exclusive club and to have the right to sell Champagne under the 'Special Club' label, each vigneron has to adhere to a number of stringent commitments.

- Every Clubman must make his Champagne entirely on site. That means that every step of the production process: pressing, vinification, bottling, riddling, disgorging etc. is done on his own premises and only on his own premises.
- The Clubman must be a Récoltant-Manipulant, producing his Champagnes on his own estate using grapes from his own vineyards; that's what being an R. M. is all about.
- A Clubman undertakes to abide by the rules laid down by the club at its inception concerning environmental protection, quality and ethical vineyard management.

After all a Clubman is first and foremost a man or woman of the soil and proud of it.

The Club represents all that is best about the diversity of the Champagne region so any champagne made by a Club member must be worthy of the name Champagne. It follows that each member must have a fierce attachment to his trade and a burning desire to uphold the quality and character of his own terroir.

The Club is a quality circle for grower Champagnes.

## The Club Champagnes are...

When Mother Nature is kind and when the base wines seem good enough to make into a vintage Champagne, only then are the Clubmen members allowed to attempt a 'Special Club' Champagne. Each club member is then free to take up this challenge, or not.

## The Clubman creates his or her own blend using grapes from their own vineyards.

It's up to him or her to celebrate its unique style and bring out the character of the wine and of the year.

Each and every Champagne submitted for entry to the 'Special Club' is scrutinised by a panel of professional cenologists and wine makers. In fact the rules and regulations of the Club stipulate that each Champagne must pass not one, but two tasting tests. The first examines the base wines before they are bottled. The second takes place after the ageing (a minimum of 3 years after bottling). Only if the Champagne has passed both tests is it judged worthy to be released for sale to our demanding customers.

The Special Club Champagnes represent the ultimate Champagne created by each producer in the year in question. For the consumer it's a real badge of quality; a guarantee you can rely on.





