



1896 WINE CLUB

CHAMPAGNE PHILIPPE GLAVIER - LA GRÂCE D'ALPHAËL - GRAND CRU BLANC DE BLANCS

Crafted exclusively from Grand Cru Chardonnay and guided by the meticulous hands of Philippe and Véronique Glavier, this cuvée is a pure expression of terroir, dedication, and the detailed artistry of a small grower-producer.

Though the Glavier name now ranks among the Côte des Blancs' finest grower-producers, the domaine's story is refreshingly modern. Philippe, a third-generation grower from Cramant, and Véronique, a twelfth-generation grower from Monthelon, founded Champagne Philippe Glavier in 1995, forging a new estate from their combined family heritage. Their mission is to create serious, vinous Champagnes—wines that speak to the historic and famous character of the Côte des Blancs.

TASTING NOTES

A Blanc de Blancs of Purity, Concentration, and Grace – an agile tactician!

In the glass, it presents fine bubbles and a youthful, luminous color. The nose bursts with fresh apricot, Fuji apple, and tangerine; lively, youthful aromatics that signal both vibrance and maturity. On the palate, the dynamic play of the fine, creamy bubbles and elegant mineral structure surprises and delights. The saber-like linear chalk and mineral core is enveloped by concentrated green apple fruit, reflecting the Grand Cru slopes of the Côte des Blancs. Given the quality of this wine, you can serve this wine in a champagne flute, or better yet, in a tulip-shaped wine glass.

PRODUCTION INSIGHTS

"La Grâce d'Alphaël" is a cuvée defined by intensity, vibrancy, and chalk soil-driven precision. A blend of 2017 base wine (60%) and 40% reserve wine, it draws fruit from an extraordinary mosaic of Grand Cru vineyard sites: Cramant (25%), Le Mesnil-sur-Oger (34%), Oger (23%), and Avize (18%).

Fermented in stainless steel with full malolactic conversion, then aged 29 months on lees before disgorgement in September 2020, it embodies crystalline expression and texture. Philippe purposefully gives this cuvée a shorter lees-aging than his other wines, allowing the terroir's chalky minerality to take center stage. Across 4.5 hectares and 49 individual plots, each parcel is vinified separately, giving them a painter's palette of Chardonnay expressions. Their tiny 2,000 kg pneumatic press allows for meticulous selection, and every vineyard decision—from harvest timing to blending—is guided by taste rather than formula. It is a Champagne of terroir first, technique second—elegant, expressive, and so memorable it may create a new standard to judge other champagnes!



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