

VINTNERS CLUB

a California non-profit public-benefit corporation
(founded in 1971)

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TASTING #1,502: A RETROSPECTIVE OF THE PRESTIGE CUVÉE CHAMPAGNES OF 1990

6:00 p.m., [Wednesday, February 8, 2012](#)

VENUE: Metropolitan Club, San Francisco

We are pleased to announce a highly-coveted tasting of TEN of the greatest names in Fine Vintage Champagne from one of the most highly rated vintages of the last century.

1990 is widely regarded as superb for French Champagnes for it was a vintage that was crowned by the long, hot and dry summer. The resultant wines had excellent alcohol and acidity levels--- a much greater proportion of ripe tartaric acid to unripe malic acid of any vintage on record. Thus, astonishingly luxurious, mythical Champagnes were produced and connoisseurs have marvelled at their body, depth of fruit, finesse and longevity.

With Valentine's Day around the corner, we will taste and evaluate:

Champagne Louis Roederer, *Cristal, Brut, Reims (en magnum)*
Champagne Charles Heidsieck, *Brut, Millésimé, Reims*
Champagne Perrier-Joüet, *Fleur de Champagne, Cuvée Belle Epoque, Brut, Épernay (en magnum)*
Champagne Pol Roger, *Extra Cuvée de Reserve, Brut, Épernay*
Champagne Veuve Clicquot Ponsardin, *Vintage Reserve, Brut, Reims (en magnum)*
Champagne Veuve Clicquot Ponsardin, *La Grande Dame, Brut, Millésimé, Reims*
Champagne Taittinger, *Brut, Millésimé, Reims*
Champagne A.R. Lenoble, *grand cru, Blanc de Blancs, Millésimé, Damery*
Champagne A.R. Lenoble, *Gentilhomme, grand cru, Brut, Millésimé, Damery*
A California "Ringer" from the Napa Valley

We know that it can be a challenge to taste Champagne; so, traditional stemware (*10 Riedel crystal glasses*) rather than flutes will be provided. *Bremner* wafers will be available to cleanse your palate as you go through the lineup. Comfortable seating in an elegant location will enhance the experience.

The Best Champagnes - The Best Vintage - The Best Venue!

Due to the scarcity of these 21-year-old Champagnes and their astronomical prices (some as high as \$500.00/bottle), seats will be assigned in the order in which payment is received.

PRICE - includes all gratuities and taxes: \$195/member, \$260/non-member.

TO RESERVE:

First, E-mail the Vintners Club, info@vintnersclub.com, to confirm seat availability. Then, Fax your Visa/Mastercard information to the Vintners Club at (415) 381-4460.

Deadline to cancel a reservation and be entitled to receive a refund is 10 a.m. on February 1.