

April 20, 2022
Edition #001, the Founder's Stash

Dear Merrymakers,

Welcome to our first-ever Founders' Stash allocation. Since the beginning of fatcork, my wife and I have tasted hundreds of Champagnes while selecting the very best to share with our club members. These experiences and the knowledge we have gained along the way are invaluable, but they have also made us very spoiled indeed. Occasionally, a vigneron whom we know well will share something extra special with us. Of course, we always happily oblige, but when that tasting experience really knocks us off our feet, it can be bittersweet because we know it will never make it into our club shipments. There simply aren't enough bottles to go around. So here's our dirty little secret: Abby and I will usually bring home 12-24 bottles to save (aka, hoard) and enjoy as our personal Champagne stash. We don't typically sell them. We certainly don't market them. They're for us. See what I mean about spoiled?

As we went about recreating our club fatcork levels this year, I wanted to give members in our Merrymaker tier something extra special, and it occurred to me there's nothing that would make me happier than inviting you in to experience the same cherished bottles that Abby and I break out for our closest friends and family. OK, maybe it hurts just a little because that means less of those bottles for me. But I digress. These cuvées are truly remarkable, and while I stand by fatcork's belief that there are moments every day that are worth celebrating with Champagne, they really should be popped only for the most special (or the most shitty) of days. But my stash is your stash now, so you make the call.

**Edition #001 of the Founders' Stash:
Stéphane Regnault's Mixolydien No. 29 and Dorien No. 29**

In 2008, Abby and I visited Champagne for the first time, and we agree that our most memorable day was spent exploring the vineyards of Le Mesnil-sur-Oger. During a tasting at Champagne Salon, we tasted the 1996 vintage after it had been open for a day, and it absolutely floored us. I remember still being able to taste the finish 30 minutes later as we drove away. That tasting inspired the dream that became fatcork as well as my fascination with chardonnay from Le Mesnil-sur-Oger. Perfectly situated in the heart of the Côte des Blancs, this legendary Grand Cru village produces what I argue is the world's most delicious chardonnay. Just the right amount of sunlight and pure chalk soil impart a distinctive minerality that you can taste in every sip.

What Abby and I loved most about that 1996 Salon can still be found in Champagne from Stéphane Regnault. Stéphane and I met in 2019 at his family's estate in Le Mesnil-sur-Oger. A former sommelier and aerospace engineer, Stéphane returned to this extraordinary land to become the first in his family to make Champagne under the Regnault name.

Working the estate's 40- to 60-year-old vines, Stéphane brings out the best of these exceptional grapes through a highly skilled method of minimal-intervention winemaking. He risks losing his entire batch by slowly fermenting the grapes in chilled, stainless steel tanks. When successful, fermentation at low temperatures preserves the minerality and brings out more delicate nuanced flavors in the wine, but if it dips too low, fermentation can stop altogether. If the tanks get too warm, bolder flavors take over, and some of the signature minerality is lost.

Resulting from Stéphane's innovative, meticulously balanced, slow-and-low process, Mixolydien No. 29 and Dorien No. 29 (aptly named after jazz modes) are about as good as it gets, whether you open them tonight or wait for their flavors to gain complexity over the next five to 10 years.

[STÉPHANE REGNAULT MIXOLYDIEN NO. 29](#) - \$118

COMPLEX. BALANCED. SILKY.

This 100 percent chardonnay, a vintage blend of 2014 and 2015 (14 + 15 = 29), comes from a plot of historical significance or lieu-dit called "Le Moulin," the French word for "windmill." It's quiet, perfectly balanced and long-lasting on the palate. Citrus-toned with lemon rind and an aroma of white flowers, it's an amazing complement to albacore tuna or any delicate white fish.

[STÉPHANE REGNAULT DORIEN NO. 29](#) - \$116

FLORAL. BRIGHT. STRUCTURED.

Similar to the Mixolydien No. 29, it's 100 percent chardonnay and also a vintage blend of 2014 and 2015. However, the Dorien No. 29 comes from a lieu-dit called "Hautes Mottes." French for "high mounds," the designation refers to the unusual veins of chalk that extend throughout the parcel of land. This slight shift in terroir creates some pretty remarkable differences to those with a discerning palate. Though delicate, it's richer and more structured than the Mixolydien with hints of Meyer lemon and green apple skin mixed with salty sea air. It's perfect alongside sashimi or oysters, but it would also be a lovely, bright contrast to rich, crunchy fried chicken.

Cheers!

Bryan Maletis

Founder of fatcork

PLACING AN ORDER REQUEST

- The Founders' Stash is open for order requests now through **Wednesday, April 20, at 5 p.m. PST.**
- Reply to this email with your desired quantity of bottles.

At this time, please limit requests to 3 bottles, and we'll do our best to judiciously allocate between all the Merrymaker requests we receive. *Although fatcork is grateful to have the largest allocation of Stéphane Regnault in the United States, we still bring in very limited*

quantities of these special cuvées each year, and we may have to impose further limitations if the demand really gets out of hand.

- Once we process your request, your Founders' Stash allocation will be available for immediate pick up or shipping during the next temperature-appropriate shipping window. If you'd like to reserve a standing order from this and future Founders' Stash offers, email us at info@fatcork.com.