



The Baller

December Club Bottles

- Champagne Collet, Art Déco, Premier Cru, Brut
- A. Margaine, Spécial Club, 2016, Premier Cru, Extra-Brut
- Gaston Chiquet, Spécial Club, 2015, Premier Cru, Brut
- Gaston Chiquet, Brut Tradition, Premier Cru

Champagne Collet, Art Déco, Premier Cru, Brut

Aÿ, France

Established in 1921 during the Belle Époque era, Champagne Collet embraces its Art Deco heritage through both its packaging and winemaking philosophy. Nestled in the historic village of Aÿ, the cooperative unites some of the finest vineyard sites, with this cuvée blending grapes from seven Grands Crus and 13 Premiers Crus.

Aged for a minimum of four years in ancient limestone cellars, the Art Déco Premier Cru boasts a creamy texture with persistent, fine bubbles. Expect flavors of brioche, citrus zest, and a hint of smoky minerality, all balanced by a savory, saline finish. Crafted with gastronomic pairing in mind, this Champagne shines as an aperitif or alongside refined dishes like seafood risotto or roast chicken with truffle butter.



brioche



citrus zest

Why we LOVE this Oldest cooperative in Champagne!

Varietal 40% Chardonnay, 40% Pinot Noir, 20% Pinot Meunier

Age Minimum 4 years on lees

A. Margaine, Spécial Club, 2016, Premier Cru, Extra-Brut

Villers-Marmery, France

From the eastern edge of the Montagne de Reims comes the exceptional A. Margaine Spécial Club 2016, a single-village Blanc de Blancs crafted entirely from Chardonnay grown in the Premier Cru village of Villers-Marmery. This unique enclave of Chardonnay amidst a sea of Pinot Noir produces wines of striking originality and finesse. The 2016 vintage showcases bright lemon fruit layered with creamy textures and complex notes of walnut and butter, evolving beautifully with time.

Mathilde Margaine, the fifth generation and first woman to lead the estate, blends tradition with a fresh perspective, ensuring meticulous quality from vine to bottle. Aged for 60 months on lees, this Champagne is vinified in a mix of stainless steel and oak barrels, creating a vibrant and structured wine.

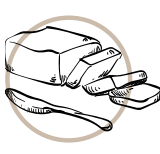
A. Margaine is one of only 24 artisan winegrowers from Champagne that are part of the exclusive Club Trésors, an association dedicated to showcasing the finest grower Champagnes. Membership is granted only to those who meet rigorous quality standards, including crafting their Champagnes entirely from grapes grown in their own vineyards and producing them within their own cellars. This ensures that every Spécial Club Champagne, including A. Margaine's 2016 vintage, is a true expression of the grower's unique terroir and winemaking mastery.



lemon



walnut



butter

Why we LOVE this Special Club Female Owned!

Varietal 100% Chardonnay

Age Aged 60 months on lees

Gaston Chiquet, Spécial Club, 2015, Premier Cru, Brut

Dizy, France

As one of Champagne's pioneering grower-producers, Gaston Chiquet has been crafting exceptional wines since 1919, with roots that stretch back to vines first planted by Nicolas Chiquet in 1746. The Spécial Club 2015 highlights the family's Premier and Grand Cru holdings, blending 68% Chardonnay and 32% Pinot Noir from the historic Premier Cru village of Dizy. Fermented and aged in stainless steel to preserve the purity of the fruit, this cuvée is matured for over 90 months on lees, developing refined notes of citrus, white peach, and toasted brioche with a silky, balanced finish.



citrus



toasted brioche



white peach

Why we LOVE this One of the first grower-producers in the region!

Varietal 68% Chardonnay, 32% Pinot Noir

Age Aged 90+ months on lees

Gaston Chiquet, Brut Tradition, Premier Cru

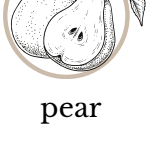
Dizy, France

The Gaston Chiquet Brut Tradition is an elegant expression of Champagne's Premier and Grand Cru terroirs, crafted with a blend of 40% Pinot Meunier, 35% Chardonnay, and 25% Pinot Noir. Sourced from prized vineyards in Dizy, Hautvillers, Mareuil-sur-Aÿ, and the Grand Cru village of Aÿ, this cuvée harmonizes the fruit-forward charm of Meunier with the finesse of Chardonnay and the structure of Pinot Noir.

Aged for 48 months on the lees and fermented in stainless steel to preserve freshness and purity, the Brut Tradition reveals layers of golden apple, pear, and brioche, underpinned by a chalky minerality. Its vibrant acidity and low dosage of 4g/L create a dry yet textured finish, perfect for pairing with seafood, roasted poultry, or creamy cheeses.



golden apple



pear



brioche

Why we LOVE this Cultivating vines in Dizy since 1746—over eight generations of winemaking expertise!

Varietal 40% Pinot Meunier, 35% Chardonnay, 25% Pinot Noir

Age 48+ months on lees