

March 2025



The Aficionado

March Club Bottle

- Moussé, L'Esquisse, Blanc de Noirs, Extra Brut

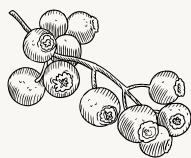
Moussé, L'Esquisse, Blanc de Noirs, Extra Brut

Cuisles, Vallée de la Marne, France

Champagne Moussé Fils, nestled in the village of Cuisles within the Vallée de la Marne, is a family-run estate with roots tracing back to 1750. Renowned for its dedication to Pinot Meunier, the house cultivates 80% of this varietal across its 23.5 acres (9.5 hectares) of vineyards, complemented by 16% Pinot Noir and 4% Chardonnay. Under the guidance of fourth-generation vigneron Cédric Moussé, the estate has embraced organic farming practices and sustainable innovations, such as geothermal energy and the use of well water.

This commitment to quality and environmental stewardship has elevated Moussé Fils to prominence, making it a distinguished name among Champagne producers.

Fermented and aged in stainless steel, this Extra Brut cuvée is a bright, juicy burst of wild berries, violets, and crushed river stone. It dances with a refreshing mousse and a whisper of lees-aged depth—no pretense, just raw charm and impeccable balance. It's one of those Champagnes I reach for when I want to impress without being flashy—a joyful, easygoing pour that still speaks of its place and precision.



wild berries



violets



crushed river stone

Why we LOVE this

One of the earliest and most vocal champions of Meunier in Champagne

Varietal 72% Meunier, 28% Pinot Noir

Age 16+ months on lees, base vintage 2022 with 8% reserve wine