

March 2025



# The Baller

## March Club Bottles

- Moussé, L'Esquisse, Blanc de Noirs, Extra Brut
- Sanchez Le Guedard, Millésime, 2012
- Hervieux-Dumez, La Vieille Cave, 2020, Premier Cru
- Colin, Cuvee Castille, Blanc de Blancs, Premier Cru, Brut

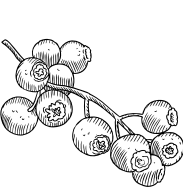
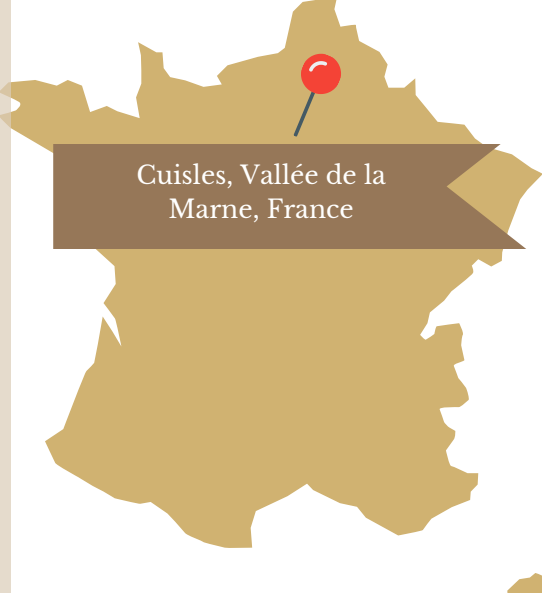
## Moussé, L'Esquisse, Blanc de Noirs, Extra Brut

*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

## Sanchez Le Guedard, Millésime, 2012

*Cumières, Champagne, France*

This is a bottle that whispers rather than shouts—a quietly confident gem from the village of Damery near Cumières. Sánchez Le Guédard's Meunier Millésime 2012 is a love letter to Meunier, crafted exclusively from the 2012 vintage and aged a minimum of five years in the cellar. What sets this wine apart is its purity—100% Meunier, fermented in stainless steel with malolactic fermentation encouraged to round out its structure. Disgorged with a modest 4 g/L dosage, it's a study in balance and mature grace.

What I adore most is the hands-on craftsmanship—manual riddling on traditional pupitres is a rarity these days, and you can taste the care in every sip. Expect a bouquet of dried orchard fruit, toasted hazelnut, and wet chalk, followed by a silky texture and an elegant, elongated finish. And a special detail—the grapes for this cuvée come from vineyard parcels marked in violet on the label, adding a lovely visual link between terroir and taste.



dried orchard fruit



toasted hazelnut



spiced plum

## Why we LOVE this

a true grower-producer (récoltant-manipulant)

## Varietal

100% Meunier

## Age

Minimum 5 years on lees, Vintage 2012

## Hervieux-Dumez, La Vieille Cave, 2020, Premier Cru

*Montagne de Reims, Champagne, France*

La Vieille Cave is a cuvée that quietly captivates. Crafted from equal parts Pinot Noir and Chardonnay, this 2020 vintage from Premier Cru Sacy embodies elegance with a distinct twist—it's aged for one year in oak barrels sourced from the Montagne de Reims forests. That oak influence is subtle yet soul-stirring, adding layers of smoky vanilla, toasted almond, candied citrus, and honeyed complexity. The wine then rests for three more years in the namesake "Vieille Cave," a vaulted cellar dating back to the 17th century, where time seems to stand still. These ancient stone arches offer the perfect conditions for slow maturation—cool, quiet, and full of history—allowing the champagne to unfold into something profoundly expressive.

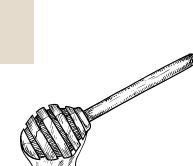
There's a palpable sense of place in every sip—thanks to the estate's clay-limestone soils, hand-harvested grapes, and deeply rooted grower-producer ethos. It's a champagne that speaks to those who appreciate balance, craft, and a touch of rustic elegance wrapped in refinement.



smoky vanilla



toasted almond



honeyed complexity



candied citrus

## Why we LOVE this

Premier Cru Vineyards & Centuries-Old Cellar Aging

## Varietal

50% Pinot Noir, 50% Chardonnay

## Age

Aged 1 year in oak, then 3 additional years in cellar before release (4 years total)

## Colin, Cuvee Castille, Blanc de Blancs, Premier Cru, Brut

*Vertus, Champagne, France*

Cuvée Castille is more than a champagne—it's a heartfelt tribute. This Blanc de Blancs is the family's signature, passed down from Grandmother Geneviève Adnot, whose spirit still shapes the Colin legacy in Vertus. Made exclusively from Premier Cru Chardonnay, it's a radiant expression of the Côte des Blancs: 60% current vintage, blended with 40% perpetual reserve wine dating back to 2004, bringing remarkable depth and a continuous thread of house style through the years.

The wine opens with ripe notes of wheat, pear, and bergamot, drifting into exotic hints of pineapple, mango, and barley sugar. On the palate, it's full-bodied and vibrant, dancing with blood orange, mandarin, spice, and a saline chalkiness that whispers of its terroir.

What makes this cuvée even more special? Colin's dedication to sustainability. The estate holds the prestigious High Environmental Value Level 3 certification, the highest recognition for environmentally respectful viticulture in France. It's a wine crafted with integrity—from the roots of the vines to the bubbles in the glass.



wheat



pear



bergamot



pineapple



saline chalkiness



mango



blood orange

## Why we LOVE this

Perpetual reserve wine dating back to 20+ years!

## Varietal

100% Chardonnay

## Age

18–30 months on lees, with 40% reserve wine (since 2004)