



The Baller

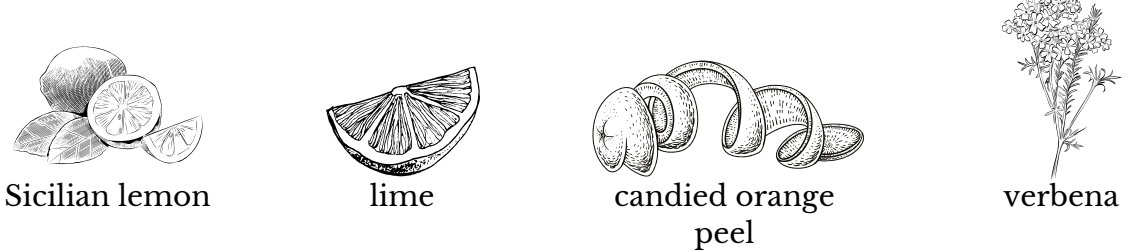
April Club Bottles

- Champagne Brice, Blanc de Blancs, Premier Cru, Extra-Brut
- Philippe Lancelot, 2018, Grand Cru, Brut Nature
- Eric Rodez, Blanc de Noirs, Grand Cru, Edition 34, Extra-Brut
- Charles De Cazanove, Tête de Cuvée, Brut

Champagne Brice, Blanc de Blancs, Premier Cru, Extra-Brut

Bouzy, Champagne, France

Champagne Brice’s Blanc de Blancs Premier Cru is a precision-crafted expression of Chardonnay from the chalky slopes of Bouzy and Grauves — a rare and compelling showcase given Bouzy’s Pinot Noir dominance. This Extra-Brut cuvée offers a clean, racy backbone, with bright notes of Sicilian lemon, lime, and candied orange peel laced with floral and herbal undertones like verbena. There’s an airy, pâtisserie-like richness too — think citrus curd on puff pastry — grounded by subtle spice: white pepper and a whisper of anise. The result is harmonious, focused, and persistently elegant.



Why we LOVE this Chardonnay from Bouzy is a rarity — this bottle proves how thrilling it can be in the right hands.

Varietal 100% Chardonnay

Age 2 years on the Lees, base wine in stainless steel with no malolactic conversion, blended with 20% reserve wine from French oak

Philippe Lancelot, 2018, Grand Cru, Brut Nature

Cramant, Côte des Blancs, Champagne, France

This is a single-village Champagne from Cramant in the Côte des Blancs, crafted entirely from Chardonnay and sourced from vines averaging 45 years old. Fermented and aged in a mix of oak and stainless steel, this wine saw full malolactic conversion and spent years refining before being disgorged in October 2022 with a near-zero dosage (0.8 g/L) and zero added sulfur. It’s lean and lifted, with tightly wound citrus, chalky minerality, and just enough texture to keep things gastronomic. Expect a powerful, structured Blanc de Blancs with serious aging potential and zero fluff.



Why we LOVE this No sulfur. No dosage. No shortcuts. Just pure Grand Cru Chardonnay from one of the best sites in Champagne.

Varietal 100% Chardonnay

Age Vintage 2018, aged 4 years on lees (disgorged Oct 2022)

Eric Rodez, Blanc de Noirs, Grand Cru, Edition 34, Extra-Brut

Ambonnay, France

This bottle is Champagne with purpose. Eric Rodez has been charting his own path in Ambonnay for decades, leaning into organic and biodynamic farming long before it was cool. After training with Krug and facing down the brutal 1984 vintage, he shifted focus to the soil of his family’s vineyards and never looked back. Edition 34 is 100% Pinot Noir from Grand Cru vineyards, with 90% of the wine aged in oak barrels and a blend of six vintages adding serious depth. The result is layered and expressive—think baked pear, hazelnut, smoky saffron, and a touch of savory caramel. The structure is solid, the acidity sharp, and the finish long and clean. It’s rich, focused, and made with intention every step of the way.



Why we LOVE this Premier Cru Vineyards & Centuries-Old Cellar Aging

Varietal 100% Pinot Noir

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

Charles De Cazanove, Tête de Cuvée, Brut

Reims, France

This bottle brings all the hallmarks of a true house-style Champagne—balanced, fresh, and totally crowd-pleasing. Charles De Cazanove has been producing in Champagne since the 1800s, and the Tête de Cuvée lives up to the name. It’s a blend of 45% Pinot Noir, 38% Pinot Meunier, and 17% Chardonnay sourced from classic Champagne terroirs, including the Montagne de Reims and Côte des Blancs. With 37% reserve wine and a generous 10g/L dosage, it’s got a plush texture and an easygoing vibe. Think pale gold bubbles, citrusy brightness, spicy depth, and just the right pop of fruit. Built for the aperitif moment—but it can easily roll into dinner, too.



Why we LOVE this Easy to love, hard to put down.

Varietal 45% Pinot Noir, 38% Pinot Meunier, 17% Chardonnay

Age 3 Years on Lees