

July 2025



#### July Club Bottles

- Champagne Mandois, Brut Origine, Premier Cru
- Pernet & Pernet, 2019, Grand Cru, Blanc de Blancs
- Lorient-Pagel, 2020, Grand Cru, Blanc de Blancs
- Nicolas Feuillatte, 2018, Blanc de Blancs, Brut

## The Baller

### Champagne Mandois, Brut Origine, Premier Cru

*Pierry, France*

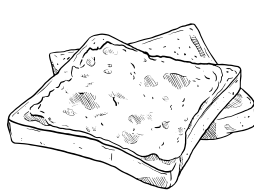
In the quaint village of Pierry, just south of Épernay, Champagne Mandois carries nearly 300 years of legacy with quiet confidence. Victor Mandois, the great-grandson of founder Jean Mandois, was a true Champagne pioneer—in 1860, he became one of the first growers in Épernay to vinify and sell his own Champagne, a bold step that helped shape the grower-producer movement we cherish today. Brut Origine is a reflection of this independent spirit, blending from across 12 villages, including the esteemed Côte des Blancs and Côte des Bar. But what truly sets this cuvée apart is its maturation in ancient underground cellars—vaulted spaces carved beneath the nave of Pierry's church into meulière stone, a material prized for its thermal stability.



Pierry, France



orchard fruits



soft toast



zesty minerality

#### Why we LOVE this

Ancient underground cellars, excavated beneath the Pierry church Nave

#### Varietal

40% Pinot Noir, 10% Pinot Meunier, 50% Chardonnay (2020 58%, 2019 42%)

#### Age

36 months on lees

### Pernet & Pernet, 2019, Grand Cru, Blanc de Blancs,

*Ambonnay, France*

This Blanc de Blancs from Ambonnay is anything but typical. While the village is famed for world-class Pinot Noir, Pernet & Pernet carves a different path—crafting a rare 100% Chardonnay cuvée from this Grand Cru terroir. Their organically farmed vineyards, certified since 2018, are tucked into Ambonnay's chalky southeast-facing slopes, giving Chardonnay the tension and minerality usually reserved for the Côte des Blancs. To preserve that freshness, the brothers harvest at night—a practice still uncommon in Champagne but especially valuable in warm vintages like 2019. Fermentation is split, with 50% aged in oak barrels, bringing savory nuance and structure



Ambonnay, France

#### Why we LOVE this

A rare Ambonnay Chardonnay with organic roots and serious finesse

#### Varietal

100% Chardonnay

#### Age

4 Years on Lees

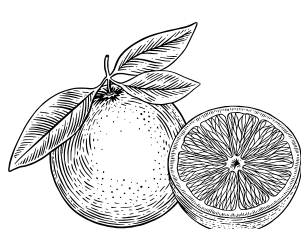
### Lorient-Pagel, 2020, Grand Cru, Blanc de Blancs

*Festigny, France*

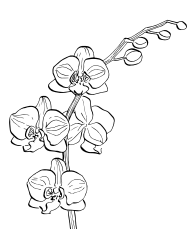
This radiant Blanc de Blancs is the result of a union—both romantic and vinous. Lorient-Pagel was born from the marriage of two winemaking families: the Lorient of Meunier-rich Festigny and the Pagels of Chardonnay's Grand Cru heartland, the Côte des Blancs. The 2020 vintage is a pure expression of that legacy, drawn exclusively from Pagel's prized Grand Cru vineyards in Cramant (65%), Avize, and Oger. Harvested over just two days during an ideal late-August window, the grapes were pristine—sun-ripened yet taut with acidity. Fermented in stainless steel and bottled without malolactic fermentation, the wine retains an energetic core, balancing bright citrus and floral notes with a chalky, mineral-driven backbone. Production is tiny, but the pedigree is undeniable—this is Côte des Blancs Grand Cru at its most graceful and exacting.



Festigny, France



bright citrus



floral notes



brioche

#### Why we LOVE this

The Only Thing that Made 2020 Good! Vintage Grand Cru Champagne!

#### Varietal

100% Chardonnay

#### Age

40 months on lees, bottled April 2021

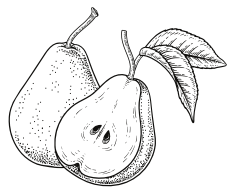
### Nicolas Feuillatte, 2018, Blanc de Blancs, Brut

*Chouilly, France*

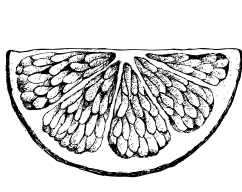
From France's best-selling Champagne house comes this graceful 2018 Blanc de Blancs—crafted entirely from Chardonnay and sourced from a mosaic of top Premier Cru villages including Cuis and Grauves, as well as the Coteaux du Sézannais and Petit Morin. The vintage was dramatic, marked by unpredictable weather that challenged even the most seasoned growers. Yet the result is a Champagne of remarkable poise, a reflection of both resilience and expertise. In the glass, it shimmers pale gold with flashes of silver and gossamer-fine bubbles. The nose opens with soft florals like mimosa and acacia, then deepens into pastry notes of fresh butter and white bread. On the palate, it's crisp and lively—carrying flavors of pear, apricot, and pink grapefruit with a minty, mouthwatering lift. The finish is bright, linear, and bursting with citrus clarity. This is a vintage wine that combines structure, soul, and charm in a single, beautifully balanced pour.



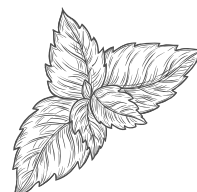
Chouilly, France



pear



pink grapefruit



mint

#### Why we LOVE this

A vintage Blanc de Blancs from France's most iconic co-op—fresh, floral, and full of life.

#### Varietal

100% Chardonnay

#### Age

5 Years Minimum