FIZZ

CHAMPAGNE & BUBBLES CLUB

NOVEMBER 2026

THE BALLER

NOVEMBER CLUB BOTTLE

THIÉNOT, CUVÉE STANISLAS, 2011, BLANC DE BLANCS, BRUT
THIÉNOT, CUVÉE GARANCE, 2011, BLANC DE NOIRS, BRUT



THIÉNOT, CUVÉE STANISLAS, 2011, BLANC DE BLANCS, BRUT

REIMS, FRANCE

Founded in 1985 by Alain Thiénot, Champagne Thiénot has built its reputation on a modern approach to Champagne, combining exceptional vineyard sourcing with a commitment to elegance and precision. Named in honor of Alain's son Stanislas, this prestigious cuvée belongs to the house's exclusive Collection Famille, a range celebrating the family's passion for extraordinary Champagne. The 2011 vintage is particularly significant, widely regarded as one of Champagne's finest modern harvests, celebrated for its remarkable acidity, concentration, and extraordinary aging potential.

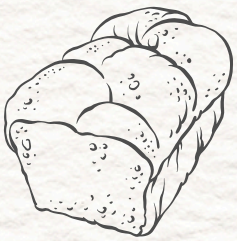
Crafted exclusively from Chardonnay, with an impressive 90% sourced from Grand Cru vineyards, Cuvée Stanislas 2011 is a beautiful expression of what happens when exceptional fruit meets patience. After twelve years of cellar maturation, this Champagne reveals a gorgeous golden hue with delicate green reflections. The nose unfolds with layers of toasted hazelnut, pistachio, lightly buttered brioche, and candied lemon, while the palate delivers a luxurious combination of richness and freshness. Its creamy, delicate bubbles and remarkably long finish showcase the harmony between mature complexity and vibrant energy. With a restrained dosage of just 4 grams per liter, this is a Champagne that allows the purity of Chardonnay and the character of the exceptional 2011 harvest to take center stage.



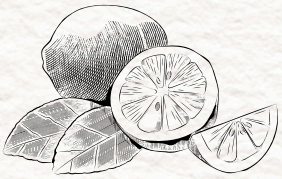
TOASTED HAZELNUT



PISTACHIO



BUTTERED BRIOCHE



CANDIED LEMON

VARIETAL

100% Chardonnay (90% Grand Cru)

WHY WE LOVE THIS

The legendary 2011 vintage

AGE

10 years of cellar aging

SOMMELIER TIP

This wine is a revelation, as is all of the Tete de Cuvées from Thienot. I cannot recommend enough to drink by itself so you can fully appreciate some of the best Grand Cru Chardonnay with impeccable aging. 2011 was a storied vintage. Drink Now. Why Wait?

THIÉNOT, CUVÉE GARANCE, 2011
BLANC DE NOIRS, BRUT

REIMS, FRANCE

Founded in 1985 by Alain Thiénot, Champagne Thiénot has earned its place among Champagne's distinguished houses through a dedication to exceptional vineyards, precision, and family-driven craftsmanship. Part of the prestigious Collection Famille, Cuvée Garance is named in honor of Alain's daughter, Garance Thiénot, and celebrates the extraordinary potential of Pinot Noir. Where the family's Cuvée Stanislas highlights the elegance of Chardonnay, Garance showcases the richness, structure, and sophistication of Pinot Noir, proving that this powerful grape can also produce Champagne of remarkable finesse.

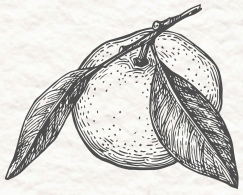
Crafted exclusively from Pinot Noir, with an equal division between Grand Cru and Premier Cru vineyards, the 2011 vintage spent approximately nine years maturing in Thiénot's cellars in Reims. This extended aging transforms the wine into a beautifully complex expression of its vintage, revealing an intense golden hue and captivating aromas of cedar, dried flowers, and candied mandarin. On the palate, it is generous and rounded, with lively, delicate bubbles that bring freshness to its rich character. A remarkably restrained dosage of just 2 grams per liter allows the wine's natural depth and elegance to shine, while its exceptionally long finish makes every sip worth savoring. This is a truly gastronomic Champagne, equally at home alongside roasted poultry or an earthy wild mushroom dish as it is enjoyed on its own.



CEDAR



DRIED FLOWERS



CANDIED MANDARIN

VARIETAL

100% Pinot Noir (50% Grand Cru, 50% Premier Cru)

WHY WE LOVE THIS

Only 5,500 bottles and 500 magnums were produced!

AGE

Approximately 9 years on lees

SOMMELIER TIP

Sensual, Stunning, Gulpable... that is what Garance is! Drink now, and if you love, get another bottle while you still can! This is such a tiny production of some of the absolutely best vineyards! You will fall in love with it the way I have. Drink in a Burgundy or large Bordeaux glass. Let it breathe!