



SEPTEMBER 2026

THE BALLER

SEPTEMBER CLUB BOTTLES

MARC HEBRART, NOCES DE CRAIE, GRAND CRU, EXTRA-BRUT
MARC HEBRART, CLOS LEON, 2018, PREMIER CRU



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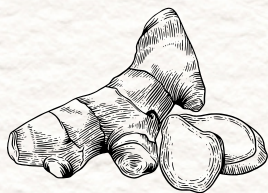
MAREUIL-SUR-AY, FRANCE

Jean-Paul Hébrart took over his family's estate in 1997 and has since become one of the most respected grower-producers in Champagne. His approach is incredibly detailed. He harvests, presses, and vinifies fruit from more than 85 individual plots separately, giving him an extraordinary palette of wines to work with when blending.

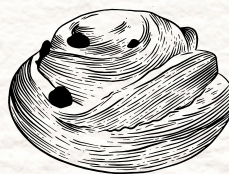
Noces de Craie, meaning "Wedding of Chalk," is a 100% Pinot Noir Blanc de Noirs from five plots in Grand Cru Aÿ. The wine spends 36 months on the lees with a low dosage of just 3.5 g/L. Ripe red berries, ginger, and fresh brioche meet the distinctive chalky minerality of Aÿ, with bright acidity and a saline finish that keeps this powerful Pinot Noir beautifully precise.



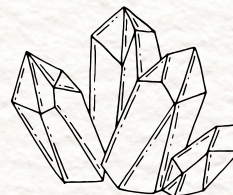
RIPE RED BERRIES



GINGER



FRESH BRIOCHE



CHALKY MINERALITY

WHY WE LOVE THIS

Grand Cru Pinot Noir from Aÿ

VARIETAL

100% Pinot Noir

AGE

36 months on the lees

SOMMELIER TIP

This is a powerful expression of Pinot but chalky, therefore this wine is a bit of aameleon. I would drink this from a Zalto or a Bordeaux style glass. With or without food. Either seafood, meats, cheeses, or alone.

MARC HEBRART, CLOS LEON, 2018, PREMIER CRU

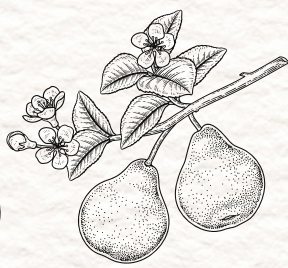
MAREUIL-SUR-AY, FRANCE

Clos de Léon comes from a single Premier Cru vineyard in Dizy that was recognized as an exceptional site long before Champagne's modern appellation system existed. Its steep, south-facing slope and remarkably shallow soils make it particularly special. Dig down just 40 centimeters and you hit pure chalk.

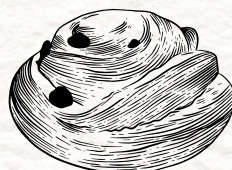
Jean-Paul Hébrart crafts this wine entirely from Chardonnay, fermenting and aging it in barrel without malolactic fermentation to preserve its natural freshness. It then spends an impressive 72 months on the lees with a tiny dosage of just 2 g/L. Expect citrus, white orchard fruit, toasted brioche, and intense chalky minerality, with bright acidity, salinity, and a long, precise finish.



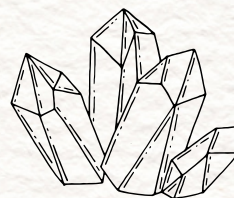
CITRUS



ORCHARD FRUIT



TOASTED BRIOCHE



CHALKY MINERALITY

WHY WE LOVE THIS

Vintage Single Vineyard from Dizy

VARIETAL

100% Chardonnay

AGE

72 months on the lees

SOMMELIER TIP

You won't forget drinking this wine. You're going to ask for more, sadly, this is going to be it. This is complex, majestic, and full body. You'll be shocked its 100% Chardonnay. However, we believe due to its ethereal nature, drink it alone. Bordeaux or Zalto style glass preferred.