FIZZ

CHAMPAGNE & BUBBLES CLUB

JUNE 2026

THE BALLER

JUNE CLUB BOTTLES

LEGRAS & HAAS, 'LES SILLIONS,' 2015, GRAND CRU, BLANC DE BLANCS, EXTRA-BRUT
BOIZEL, JOYEAU DE FRANCE, 2000, BRUT

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CHOUILLY, FRANCE

Legras and Haas has deep roots in Chouilly, the northernmost Grand Cru village of the Côte des Blancs and the historic home of the family estate. With vineyard holdings spread across dozens of parcels throughout the village, the house has become renowned for crafting Chardonnay driven champagnes that balance richness with remarkable tension and freshness.

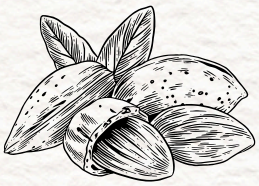
Les Sillons is one of the estate's most personal and limited wines, born from more than twenty years of experimentation in a single vineyard parcel. Produced entirely from Grand Cru Chardonnay, this Extra-Brut champagne captures the austere beauty and chalk driven intensity that define great Chouilly terroir. Aromas of lemon zest, white flowers, oyster shell, brioche, and crushed chalk lead into a palate layered with citrus oil, green apple, toasted almond, saline minerality, and an electric streak of acidity. The low dosage preserves the wine's remarkable precision while allowing its structure and mineral depth to shine with clarity and focus.

This is a champagne built for lovers of tension and purity, delivering a deeply expressive Blanc de Blancs that feels both intellectual and profoundly emotional.

WHITE FLOWERS

CITRUS OIL

GREEN APPLE



TOASTED ALMOND

VARIETAL

100% Chardonnay

WHY WE LOVE THIS

Single Village, Single Vineyard, Single Varietal, Grand Cru Chardonnay

AGE

6 years on lees

SOMMELIER TIP

This wine commands to be seen, smelled, and tasted. It is a wine that will be sublime now with seafood, oysters, fries, etc. Think salt, fat, and minerality. It is also one to be enjoyed not too cold as the cold will focus the wine on acidity and not the fruit or minerality. Open it 20 minutes after bringing it out of the fridge and wait another five after you've taken out the cork to give it some exchange with the oxygen. To me, this is amazing now but will age so stunningly and gracefully. If you like brighter higher tension Chardonnay champagne, drink now. If you prefer more secondary patisserie style flavors, hold for 3-6 years. Drink with a Bordeaux glass, zalto universal, or similar.

BOIZEL, JOYEAU DE FRANCE, 2000, BRUT

ÉPERNAY, FRANCE

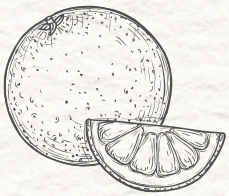
Founded in Épernay in 1834, Champagne Boizel has spent generations refining a style built on elegance, precision, and long cellar aging. Joyau de France represents the pinnacle of the house, produced only in standout vintages and first created by René Boizel in the legendary 1961 harvest.

The 2000 vintage blends Pinot Noir and Chardonnay sourced from some of Champagne's finest Grand and Premier Cru villages, including Mailly, Avize, Oger, and Vertus. Following fermentation, the wine spent an extraordinary fourteen years aging on lees in Boizel's historic underground cellars beneath the Avenue de Champagne, developing immense depth and refinement.

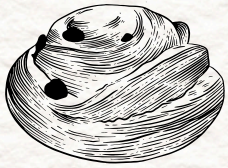
The nose opens with layers of almond cream, candied orange, brioche, frangipane, toasted pastry, and delicate spice. On the palate, the wine is expansive yet graceful, revealing silky texture, vibrant freshness, baked orchard fruit, and beautifully integrated autolytic richness. The finish is long, polished, and remarkably harmonious, balancing maturity with lift and elegance.

This is a Champagne that captures the grandeur of extended aging while maintaining the vibrancy and finesse that define the Boizel house style.

ALMOND CREAM



CANDIED ORANGE



BRIOCHE

DELICATE SPICE

VARIETAL

65% Pinot Noir,
35% Chardonnay

WHY WE LOVE THIS

An Unbelievable 14 Years on Lees

AGE

14 years on lees

SOMMELIER TIP

If you like cigars, be sure to enjoy one with this champagne! This is one of those unbelievable unicorn bottles we feel privileged to share in 2026! To think these grapes were picked 26 years ago is mind blowing. It is all about the secondary characteristics. It is almost sherried in style. Super intense caramel, brioche, savory, umami. You could easily have this with a very heavy meal as it is extremely heavy or enjoy it by itself. We recommend you experiment with glassware for this. Try a Bordeaux, burgundy, and all purpose wine glass and decide what you prefer the most. Each style brings out something different and unique. Leave out of fridge for 20 minutes before drinking and drink immediately once you open. Notice how it will change In your glass as your time with it unfolds. This is a special and venerable experience in a glass.