

FIZZ

CHAMPAGNE & BUBBLES CLUB

APRIL 2026

THE BALLER

APRIL CLUB BOTTLES

CHAMPAGNE PHILIPPE LANCELOT "LE FOND DU BATEAU," 2019, GRAND CRU, BRUT NATURE
CHAMPAGNE VINCENT COUCHE "SENSATION" BRUT NATURE 2003



CHAMPAGNE PHILIPPE LANCELOT

“LE FOND DU BATEAU,” 2019, GRAND CRU, BRUT NATURE

CHOUILLY, CÔTE DES BLANCS, CHAMPAGNE, FRANCE

“Le Fond du Bateau” is not just a name, it is a place. A single lieu-dit, a precisely defined parcel, where Chardonnay roots dig deep into chalk-rich soils that shape the wine’s unmistakable tension and salinity. Philippe Lancelot approaches this site with restraint and intention, farming organically and biodynamically, allowing the vineyard to dictate the rhythm.

The 2019 vintage brings a touch more generosity, a warm growing season translating into ripe orchard fruit and a slightly broader texture. Yet the wine never loses its line. Native fermentations and minimal intervention preserve a sense of purity, while the absence of dosage sharpens its focus.

In the glass, it opens with lemon zest, pear, and white flowers, followed by hints of brioche and crushed chalk. The mousse is fine and silky, carrying a core of citrus and mineral energy that builds toward a long, saline finish. It feels both grounded and lifted at once, like standing on chalk soils that stretch deep beneath your feet.



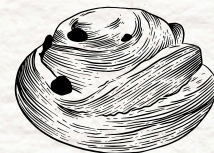
LEMON ZEST



PEAR



WHITE FLOWERS



BRIOCHE

WHY WE LOVE THIS

A single-vineyard Grand Cru
Chardonnay Champagne!

VARIETAL

100% Chardonnay

AGE

5 Years on lees

CHAMPAGNE VINCENT COUCHE “SENSATION” BRUT NATURE 2003

AUBE, CHAMPAGNE, FRANCE

Some Champagnes are crafted. Others are allowed to happen. Vincent Couche belongs firmly in the latter camp and was the first producer in Champagne to achieve Demeter certification for both vineyards and cellar, a huge milestone for biodynamics in the region.

The 2003 vintage was one of heat and intensity across France, yielding ripe, powerful fruit.

Couche met that energy not by restraining it, but by giving it time. An extraordinary 21 years on the lees transforms the wine into something deeply textural and contemplative. Equal parts Pinot Noir from the clay limestone slopes of Buxeuil and Chardonnay from the chalky heights of Montgueux create a dialogue between richness and lift.

In the glass, it is layered and evolving. Dried orchard fruit, baked apple, and preserved lemon unfold into toasted nuts, spice, and a subtle oxidative complexity. There is a quiet depth here, amplified by its zero dosage and lack of fining or filtration. The mousse is gentle, integrated into a wine that feels almost still at its core, like a great mature white Burgundy with a pulse of energy running through it.



DRIED ORCHARD FRUIT



BAKED APPLE



PRESERVED LEMON



TOASTED NUTS

WHY WE LOVE THIS

2003 Vintage with over two
decades on lees

VARIETAL

50% Pinot Noir, 50% Chardonnay

AGE

21 years on lees,
plus 4 months in barrel before bottling