

FIZZ

CHAMPAGNE & BUBBLES CLUB

FEBRUARY 2026

THE BALLER

FEBRUARY CLUB BOTTLES

HENRIOT, CUVÉE HEMERA, 2013, GRAND CRU, BRUT
BENOIT MARGUET, LE PARC, LIEUX-DIT, 2020, GRAND CRU,
BRUT



HENRIOT, CUVÉE HEMERA, 2013, GRAND CRU, BRUT

REIMS, FRANCE

Cuvée Hemera is a Champagne that whispers the legacy of time, land, and lineage. Named after Hemera, the Greek goddess of daybreak, this wine is a luminous homage to Henriot's six founding grands crus—Verzy, Verzenay, Maily-Champagne, Avize, Chouilly, and Le Mesnil-sur-Oger—split evenly between the Montagne de Reims and the Côte des Blancs. The 2013 vintage was marked by a slow, cool growing season that demanded patience, but in return, rewarded with astonishing purity and depth.

After a decade resting on lees, the wine emerges with crystalline precision: lemon oil, candied citrus, and chalky minerality unfold on the nose, joined by subtle smokiness and toasted hazelnut. On the palate, it's tightly coiled yet graceful, with firm acidity and a fine saline structure that guides a lingering finish brushed with light tannins. It's a champagne that resonates more like a grand cru white Burgundy with bubbles—refined, linear, and quietly powerful.



LEMON OIL



CANDIED CITRUS



SMOKE



TOASTED HAZELNUT

WHY WE LOVE THIS

Six legendary Grand Crus

VARIETAL

50% Chardonnay, 50% Pinot
Noir

AGE

At least 10 years on lees

BENOIT MARGUET, LE PARC, LIEUX-DIT, 2020, GRAND CRU, BRUT

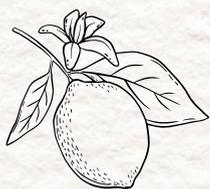
AMBONNAY GRAND CRU, FRANCE

“Le Parc” is a Champagne that tells a story not just of a vintage, but of a place. In Champagne, most wines are blends: across vineyards, villages, even years. But “Le Parc” is a lieu-dit expression, meaning it comes from one single, historically named vineyard parcel. These “named places” are like Burgundy’s climats — tiny patches of land recognized for their unique personality and voice. This particular lieu-dit sits in Ambonnay, one of Champagne’s most prestigious Grand Cru villages. Planted in 1982 and farmed biodynamically, the vineyard has deep sandy soils with limestone and chalk buried nearly 1.8 meters below the surface, an unusual soil profile that gives this Chardonnay both energy and roundness.

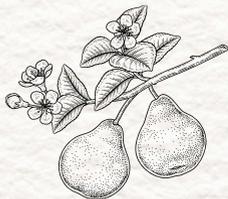
What makes this Champagne quietly, almost secretly, remarkable is not just that it hails from one of the legendary “Incredible 17” Grand Cru villages, but that it sits directly next door to the vineyards of Krug’s most coveted and expensive Champagne: Clos d’Ambonnay. And if that alone doesn’t make you want to quietly add a few extra bottles to your order, here’s the kicker: Benoît farms several rows of the Clos itself, intentionally doing so to ensure that no pesticides, herbicides, or chemical drift ever touch his organic and biodynamic vines.

So the real question becomes...are you essentially tasting Clos d’Ambonnay at one-twenty-fifth the price? We won’t answer that for you... but we’re very curious what you think.

The 2020 vintage was vinified and aged entirely in oak barrels with native yeasts and no dosage, then bottled as Brut Nature with just 14 mg/L of total SO₂. On the nose, it’s delicate but precise with lemon blossom, sea spray, orchard fruit, and a whisper of oak spice. The palate is taut and mineral, yet layered and creamy, revealing the quiet power of its singular origin.



LEMON BLOSSOM



ORCHARD FRUIT



OAK SPICE



MINERAL

WHY WE LOVE THIS

Vineyard right next door to
Clos d’Ambonnay from Krug!

VARIETAL

100% Chardonnay

AGE

2020 harvest, aged 9
months in oak