

# FIZZ

CHAMPAGNE & BUBBLES CLUB

MARCH 2026

# THE BALLER

MARCH CLUB BOTTLES

DOYARD, CLOS DE L'ABBAYE, 2019, PREMIER CRU, EXTRA-BRUT

DOMAINE EGLY-OURIET, LES PREMICES, EXTRA-BRUT



# DOYARD, CLOS DE L'ABBAYE, 2019, PREMIER CRU, EXTRA-BRUT

*VERTUS, FRANCE*

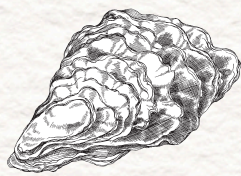
Clos de l'Abbaye is the definition of place in a glass. This tiny, walled vineyard, just 0.86 of an acre, sits directly behind the Doyard winery in Vertus and has been planted to Chardonnay since 1956. Farmed organically since 2008 and bottled separately, it's one of the Côte des Blancs' most intimate and transparent terroir expressions.

What sets the 2019 release apart is the inclusion of roughly 15–20% muscaté Chardonnay selections, a rare and highly aromatic form of Chardonnay that adds a gentle perfumed lift to the wine's otherwise laser-focused chalk core. The result is subtle but captivating: citrus oil, crushed oyster shell, and wet limestone lead, followed by delicate white flowers and a faintly muscat-like aromatic sheen. Nothing shouts—everything hums.

Disgorged in June 2024 and finished Extra Brut at just 2 g/L, this Champagne is long, dry, and architectural. It feels restrained, mineral, and deeply precise—a “quiet luxury” Blanc de Blancs that reveals more with air and time, and one that clearly has years ahead of it.



CITRUS OIL



CRUSHED OYSTER  
SHELL



WHITE FLOWERS



MUSCAT

WHY WE  
LOVE THIS

Single enclosed parcel!

VARIETAL

100% Chardonnay

AGE

48 months on lees

# DOMAINE EGLY-OURIET, LES PREMICES EXTRA-BRUT

## *MASSIF DE SAINT-THIERRY, FRANCE*

Les Premices—translated as “the beginning”—offers a rare window into the Egly-Ouriet universe. While the domaine is best known for its powerful, Pinot Noir–driven Ambonnay bottlings, this cuvée draws from vineyards on the Massif de Saint-Thierry, where sandy and clay soils lend a slightly lighter, more lifted expression without sacrificing depth.

Made from equal parts Pinot Noir, Chardonnay, and Pinot Meunier, the wine is fermented on indigenous yeasts in stainless steel and bottled unfinned and unfiltered—very much on lees, the result is a Champagne that feels bright and precise yet unmistakably vinous. Three years on lees, the result is a Champagne that feels bright and precise yet unmistakably vinous.

In the glass, it shows pale lemon with aromas of white flowers, marzipan, and white peach, followed by citrus zest, light herbs, and a savory, mineral finish. There’s tension and cut here, but also quiet generosity—an Extra Brut that feels complete rather than austere. It’s Egly’s sense of rigor and ripeness, expressed with restraint.



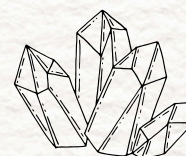
PALE LEMON



WHITE FLOWERS



WHITE PEACH



MINERAL

### WHY WE LOVE THIS

First grower Champagne house to receive a 100-point rating!

### VARIETAL

Equal parts Pinot Noir, Chardonnay, Pinot Meunier

### AGE

3 years on the lees