

FIZZ

CHAMPAGNE & BUBBLES CLUB

MAY 2026

THE BALLER

MAY CLUB BOTTLES

CHAMPAGNE CANARD DUCHÊNE, CUVÉE V, 2010, EXTRA-BRUT

CHAMPAGNE BENOIT MARGUET, CUVÉE DE VERZENAY, 2020, GRAND CRU, BRUT-NATURE



CHAMPAGNE CANARD DUCHÊNE, CUVÉE V, 2010, EXTRA-BRUT *VERZENAY, FRANCE*

It is a rare and special treat when you can feature such special bottles specially flown over from the East Coast to find their way in our baller members hands. This may be a first in many ways. The first magnum our ballers have received, the first prestige cuvée from a large house, the very first vintage of this creation, and so much more! The “V” in Cuvée V stands for “Victor” and “Victory,” a nod to both triumph and exceptional vintages, as this cuvée is only produced in standout years, 2010 being the first, and only in Magnum.

2010 brings both tension and generosity with extended aging, the wine develops a layered, almost architectural complexity. The nose opens with baked orchard fruits, candied citrus, and a gentle toastiness that hints at its time on the lees. As it opens further, you begin to find dried fruits, almonds, and a subtle honeyed richness.

On the palate, it is structured yet graceful. There is a core of ripe apple and stone fruit, framed by fine bubbles and a creamy texture, balanced by a bright line of acidity that keeps everything lifted. The finish is long and quietly powerful, with notes of toasted brioche, citrus zest, and a delicate nutty echo.

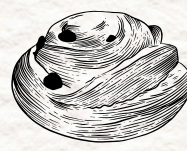
This is a Champagne that asks for a moment of attention. Not loud, but deeply expressive and rewarding for those who linger with it.



RIPE APPLE



STONE FRUIT



TOASTED BRIOCHE



CITRUS ZEST

WHY WE LOVE THIS

A vintage Champagne that balances richness and precision

VARIETAL

50% Pinot Noir, 50% Chardonnay

AGE

12 years on the lees

SOMMELIER TIP

Drink by itself or with some comté, fois gros, or honestly, cheese-its. Let this be the star to savor. If you have a Bordeaux glass, use it. If not, a big white wine glass will do. This should be out of your fridge for 20 minutes before enjoying. I recommend to drink this now for a special occasion...or a Tuesday.

CHAMPAGNE BENOIT MARGUET, CUVÉE DE VERZENAY, 2019, GRAND CRU, BRUT-NATURE *VERZENAY, FRANCE*

Sourced entirely from organically and biodynamically farmed vineyards within Verzenay, this is Pinot Noir shaped not by power, but by precision. Unlike the broader, more generous expressions you might find elsewhere in Champagne, Verzenay leans inward, offering a more linear and mineral driven profile while still giving elevated pure red and black fruit.

The 2020 vintage brings beautiful balance. As with Marguet's cellar approach, the base wine is vinified in oak for around nine months with native yeasts and full malolactic fermentation, allowing the texture to build gently while preserving clarity. The nose opens with red berries and crushed cherry skin, then deepens into dried rose, subtle spice, and a faint smoky note that feels rooted in the chalky soils.

On the palate, it is taut and finely etched. The fruit remains restrained, carried by a firm mineral spine and a long, saline finish that feels almost architectural in its precision. Extended lees aging adds quiet depth, while the absence of dosage keeps the wine transparent and exacting.

This is not a Champagne that demands attention. It rewards it slowly, revealing nuance and structure with every sip.



RED BERRIES



CHERRY SKIN



DRIED ROSE



SPICE

WHY WE LOVE THIS

Still plows parts of the Grand Cru vineyards by horse

VARIETAL

100% Pinot Noir

AGE

9 months in oak for base wine,
long lees aging

SOMMELIER TIP

Hold! This bottle is delicious now but i recommend letting it sit for maybe another 2 to 3 years. This wine would be excellent by itself or any dish with citrus and acid to match.