

FIZZ

CHAMPAGNE & BUBBLES CLUB

MARCH 2026

THE CONNOISSEUR

MARCH CLUB BOTTLES

VAN HUNKS, BRUT, MCC

H. BILLIOT & FILS, BRUT RESERVE, GRAND CRU



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STELLENBOSCH, SOUTH AFRICA

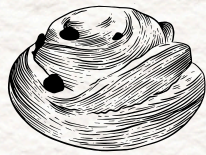
Don't let the mischievous name fool you—this is a seriously well-made Cap Classique. Sourced from sustainably farmed vineyards in Stellenbosch and crafted entirely from free-run juice—the first juice that flows naturally from the grapes before any pressing—Van Hunks Brut MCC is a textbook example of modern South African sparkling done right. This quality-driven (and expensive) choice results in a finer texture and purer fruit expression.

On the nose and palate, it's generous yet poised: golden apple and honeysuckle lead, followed by toasted brioche, pistachio, and almond. There's a mouth-coating richness here, but the natural acidity (no malolactic conversion) keeps everything lifted and precise. It's the kind of bottle that surprises people—often mid-glass—when they realize just how much depth and polish they're getting.

Behind the wine is the legend of Jan van Hunks, a mythical Cape folk hero said to have once challenged the devil to a pipe-smoking contest atop Table Mountain, filling the sky with smoke over Cape Town. That spirit of adventure and irreverence is baked into the label—but the winemaking is all discipline, patience, and restraint.



GOLDEN APPLE



TOASTED BRIOCHE



PISTACHIO



ALMOND

WHY WE LOVE THIS

Only 15,000 bottles produced!

VARIETAL

70% Chardonnay, 30% Pinot Noir

AGE

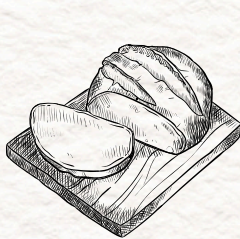
36 months on lees

H. BILLIOT & FILS, BRUT RESERVE, GRAND CRU

AMBONNAY, GRAND CRU, FRANCE

There are Champagnes you analyze—and then there are Champagnes you reach for. H. Billiot & Fils Brut Réserve firmly belongs to the latter. From the hallowed Grand Cru village of Ambonnay, this cuvée captures the house's hallmark balance: Pinot Noir authority softened by Chardonnay lift. The mousse is creamy and fine, opening with gentle autolysis—warm bread crust and a whisper of smoked tea—before unfolding into wild red berries, subtle spice, and a mineral backbone that keeps everything honest.

Family-run since the mid-20th century, Billiot's style has always leaned toward clarity and generosity rather than excess. This bottle feels composed and confident, the kind of Champagne that quietly reminds you why Ambonnay is one of the Montagne de Reims' crown jewels. It's crowd-pleasing without being anonymous—serious Champagne that doesn't demand a lecture.



WARM BREAD CRUST



SMOKED TEA



WILD RED BERRIES



SPICE

WHY WE LOVE THIS

Family's own Grand Cru vineyards, no purchased fruit, no blending across villages

VARIETAL

75% Pinot Noir, 25% Chardonnay

AGE

36 months on lees