

FIZZ

CHAMPAGNE & BUBBLES CLUB

MARCH 2026

THE RESERVE

MARCH CLUB BOTTLES

VILMART, GRAND CELLIER D'OR, 2020, PREMIER CRU, BRUT

BILLIOT, 2019, GRAND CRU, BRUT



VILMART, GRAND CELLIER D'OR, 2020, PREMIER CRU, BRUT

RILLY-LA-MONTAGNE, FRANCE

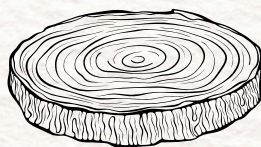
Vilmart's Grand Cellier d'Or is Champagne for people who love white wine first. Founded in 1890 and still family-run, Vilmart has long marched to its own rhythm, favoring oak fermentation and precision over plushness. Under fifth-generation vigneron Laurent Champs, the house has become a benchmark for a more vinous, Burgundian expression of Champagne.

This cuvée, predominantly Chardonnay with a touch of Pinot Noir, comes from Premier Cru vines averaging around 50 years of age. After fermentation and aging in 228-liter oak barrels for 10 months, the wine rests an additional 42 months on lees, building depth and texture without sacrificing energy. Crucially, malolactic fermentation is blocked, preserving freshness and drive.

In the glass, Grand Cellier shows a deep golden hue with a fine, persistent bead. Aromatically, it leans savory and layered: cocoa powder, exotic wood spice, and frangipane give way to vine peach, pear, rhubarb, and bright citrus peel. The palate is taut and vibrant—2020 brings cut and clarity—where oak adds dimension rather than weight. This is Champagne that unfolds slowly, rewarding attention and food.



COCOA POWDER



WOOD SPICE



PEACH



PEAR

WHY WE LOVE THIS

2020 Vintage, Oak
Fermented Grower
Champagne!

VARIETAL

80% Chardonnay, 20% Pinot Noir
(Premier Cru fruit; vines ~ 50 years old)

AGE

Aging in oak barrels for 10 months,
the wine rests an additional 42
months on lees

BILLIOT, 2019, GRAND CRU, BRUT

AMBONNAY, FRANCE

This is Billiot with the volume turned up. The Brut Millésime 2019 takes everything you love about the house's Réserve—clarity, balance, and Pinot Noir authority—and sharpens it into a more focused, cellar-worthy expression. Sourced entirely from Grand Cru Ambonnay, this vintage Champagne speaks clearly of place, where Pinot Noir brings power and spice, and time brings composure.

In the glass, it's unapologetically vinous. Aromas of kirsch and dried flowers rise first, followed by mint, tangerine oil, and warm baking spice. There's a natural resonance here—rich fruit framed by structure rather than softened by dosage (just 6 g/L). With air, the wine broadens and lengthens, revealing cinnamon, subtle earth, and that unmistakable Ambonnay depth that lingers well past the finish.

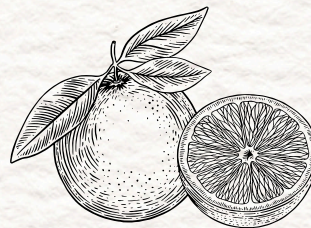
Serve this in a white wine glass and give it a few minutes—it rewards patience. This isn't background Champagne; it's the bottle that prompts the question, "Wow...what is this?"



DRIED FLOWERS



MINT



TANGERINE OIL



WARM BAKING SPICE

WHY WE LOVE THIS

100% Grand Cru Ambonnay fruit

VARIETAL

80% Pinot Noir, 20% Chardonnay

AGE

48 months on the lees