Lassaigne

Champagne

Sparkling Rosé
CHAMPAGNE

Sustainable

Varietals
80% Chardonnay, 20% Pinot Noir
Soil

Heavy clay

Age of Vines 35 Years

Pairing
By itself. With a peach tart.

Jacques Lassaigne is a 4.7 hectare family vineyard located in Montgueux. The vineyards boast prime southeastern exposure & consist primarily of Chardonnay vines (94%) & the rest is made up of Pinot Noir (6%). The Montgueux vineyard sites were originally held for the Montrachet of Champagne & are located near the gates of Troyes—the former capital of Champagne. The terroir in the Montgueux is nearly identical to the growing sites found further south in le Mensnil, as they share the same limestone vain—this is exceptional terroir for making great champagne. The non-vintage Blanc de Blanc is a blend of nine different vineyard sites & two successive vintages. Emmanuel Lassaigne, Jacques' son who now runs the vineyard, crafts a number of prestigious bottlings, please ask for more info about them & our DI pricing.
Pruning Method: Guyot
Total Production: 400 hl Yields: 60 hl/ha
http://www.montgueux.com/
Rose de Montgueux NV:
Vinification: The grapes are harvested by hand at their maximum ripeness before being destemmed & gently pressed. The fruit undergoes complete malolactic fermentation & no sulfites are added to the blend. The wine is aged in new & old barrels for 12 to 24 months & held in bottle for 1 to 5 years until it is disgorged, corked & released. Low dosage (5gm/liter).
Tasting Note: The rosé is 80% Chardonnay and 20% Pinot Noir from eastern exposed slopes. Vivacity and freshness from the mineral Chardonnay in harmony with the strawberry, peach and raspberry complexities of the Pinot Noir. Smoke and spice, and his signature fine bubbles make this an elegant rosé.