Lassaigne

Champagne

Brut Blanc de Blancs
Sparkling
CHAMPAGNE

Sustainable

Varietals
Chardonnay

Soil

Heavy clay

Age of Vines 35 Years

Pairing
A wonderful match to oysters, seafood and shellfish. And of course, by itself.

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 Montgueux is nearly identical to the growing sites found further north in le Mesnil, as they share the same limestone vair —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/
Vignes de Montgueux: Brut Blanc de Blancs (non-vintage)
Vinification: The grapes are harvested by hand—from 9 different sites—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.
Tasting Note: Pale straw in the glass with lovely mineral, dried fruit & citrus zest aromatics that reflect the purest expression of the Montgueux terroir. The palate is vibrantly alive with crisp citrus & melon flavors that are backed by deft acidity & dazzling minerality. The finish resonates with succulent citrus notes.