Jenny & François Selections
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Jacques Lassaigne, Vignes de Montgueux Blc de Blc

Producer	Jacques Lassaigne
Vendor	Jenny & François Selections
Category	Wine - Sparkling - White
Grape variety	Chardonnay
Region	Champagne, France
Subregion	Aube
Appellation	Champagne
Feature	Organic
Vintage	NV
Alcohol by volume	12.0%

Product information

Age of Vines: 35 Years
Yields: 60 hl/ha
Pruning Method: Guyot
Soil: Heavy clay.

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.

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

Producer information

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 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, began working the vines in 1999, and made the bold decision to craft wines from individual parcels. At the time his local neighbors thought him a fool and didn't understand the method behind his madness. Emmanuel makes all the important decisions with the wine virtually alone, and experiments boldly in ways that baffle us with their courageousness, for when he decides to make a change, he isn't able to fully realize the results of that change for another 3-4 years.

The initial tank or barrel fermentations of all Emmanuel's wine is carried out with only indigenous yeast. He sulfurs

minimally at press to prevent oxidation, and then never adds any sulfur again. Emmanuel disgorges all the bottles by hand himself, a very uncommon practice in Champagne, where machine disgorgement is the norm. He developed this technique so he wouldn’t have to top up the bottles after disgorgement.