



KERMIT LYNCH WINE MERCHANT

CHAMPAGNE J. LASSALLE

Country: France

Region: Champagne

Appellation(s): Champagne

Producer: Chantal Decelle-Lassalle
and Angéline Templier

Founded: 1942

Annual Production: 12,500 cases

Farming: Lutte raisonnée

Website: www.champagne-jlassalle.com



Jules Lassalle established this family-owned Champagne house in 1942 in the village of Chigny-Les-Roses on the Montagne de Reims. A master of his craft, he established a signature style of elegant, tightly knit wines with a certain *ampleur*. When he passed away in 1982 his wife, Olga, and their daughter, Chantal Decelle-Lassalle, stepped in and took over the estate, upholding Jules' high standards and progressively pushing the domaine to the next level. In 2006 Chantal's daughter, Angéline Templier, joined the estate as winemaker. Their twenty-eight-year tradition of "*une femme, un esprit, un style*" (one woman, one spirit, one style) holds true today more than ever. In the 1970s, Kermit was the first to begin importing artisanal, grower Champagne, and the Lassalles have been in the KLWM portfolio longer than anyone. Today, we are proud that the relationship has continued into the third generation of the Lassalle family.

Champagne J. Lassalle works with all three varietals authorized in the region (Chardonnay, Pinot Noir, and Pinot Meunier) on sixteen hectares of vineyards, all of them *premier cru*. These tough, hardworking women continue to follow the vinification methods established by Jules in the forties: they use the same wooden basket press he installed in the winery over fifty years ago, pressing and vinifying the individual plots separately. It is one of the rare Champagnes that has been allowed to finish its malolactic fermentation, just like the great whites from the Côte d'Or, and all cuvées are aged extensively once in bottle—even the non-vintage cuvées, which are a minimum of five years old. This results in an astonishing complexity and depth from the beginning of their range up to the luxury cuvées. Don't miss their *Blanc de Blancs*, sourced uniquely from *premier cru* Chardonnay grown on the Montagne de Reims. It is a classic *vin de terroir* that ages beautifully.



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CHAMPAGNE J. LASSALLE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Brut Rosé 1^{er} Cru	85% Pinot Noir 10% Chardonnay 5% Pinot Meunier	50 years average	Clay and Limestone	16 ha total
Brut Réserve “Cachet Or” 1^{er} Cru	1/3 Pinot Noir 1/3 Pinot Meunier 1/3 Chardonnay			
Brut “Cuvée Préférence” 1^{er} Cru	60% Pinot Meunier 20% Chardonnay 20% Pinot Noir			
Brut “Cuvée Angéline” 1^{er} Cru	60% Pinot Noir 40% Chardonnay			
Brut <i>Blanc de Blancs</i> Millésimé 1^{er} Cru	100% Chardonnay			
Brut “Spéciale Club Millésimé” 1^{er} Cru	60% Chardonnay 40% Pinot Noir			
Brut 1er Cru Rosé “Cuvée Spéciale”	37% Pinot Meunier 37% Pinot Noir 26% Chardonnay			
Brut Millésimé 1er Cru	50% Pinot Noir			
“Cuvée Spéciale”	50% Chardonnay			

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Grapes are crushed on a traditional, wooden press, parcel by parcel
- The must rests for 12-24 hours to allow the juice to settle
- The alcoholic fermentation lasts from 8-10 days
- Wines go through malolactic fermentation to soften their acidity
- The blend of grapes changes every year for every wine, with consideration given to the conditions presented by the vintage, the *terroir*, and the house style
- Secondary fermentation takes place in bottle for 6-8 weeks
- Bottles are riddled in *pupîtres* and are adjusted a quarter turn at a time for 6 weeks
- Rosé is made in the traditional style, *oeil de perdrix* (eye of the partridge), a very pale, delicate style found among the most elegant of Champagnes
- “Préférence” is aged for one year longer than the “Cachet Or” before release
- Disgorgement dates are engraved on each bottle



CHAMPAGNE J. LASSALLE (continued)

Brut Réserve “Cachet Or” 1^{er} Cru

- Aged 36 months on the lees before disgorgement
- Current disgorgement: April 2017
- Vintages in the current disgorgement: 2012 and 2013
- Dosage: 9g/liter

Brut “Cuvée Préférence” 1^{er} Cru

- Aged 48 months on the lees before disgorgement
- Vintages in the current disgorgement: 2009 and 2010 (as of April 2014)
- Aged for a minimum of 4 months after blending in enamel lined tanks before bottling
- Dosage: 8g/liter

Brut Rosé 1^{er} Cru

- Aged minimum 36 months on the lees before disgorgement
- Completes malolactic fermentation
- Chardonnay, Pinot Meunier, and all but 6% of Pinot Noir is direct press
- Current disgorgement: April 2017
- Vintages in the current disgorgement: 2012 and 2013
- Dosage: 8 – 9g/liter

Brut “Cuvée Angéline” 1^{er} Cru

- Aged minimum 7 years on the lees before disgorgement
- Maximum production is 6,000 bottles per vintage
- Only made in great years
- Current vintage is 2009
- Current disgorgement: September 2015
- Dosage: 8g/liter

Brut *Blanc de Blancs* 1^{er} Cru

- Aged minimum 9 years on the lees before disgorgement
- Only made in great years
- Current vintages are 2006 and 2007
- Current disgorgement: May 2014 for 2006, October 2017 for 2007
- Dosage: 8 - 9g/liter



CHAMPAGNE J. LASSALLE (continued)

Brut “Spéciale Club” 1^{er} Cru

- Aged minimum 9 years on the lees before disgorgement
- Only made in great years
- Current vintage is 2007
- Current disgorgement: September 2015
- Dosage: 8 - 9g/liter

Brut 1er Cru Rosé “Cuvée Spéciale”

- Aged minimum 6 years on the lees before disgorgement
- Current bottling is primarily based on 2006 vintage
- Base wine at least 5 years old
- Made exclusively for the American market
- Current disgorgement: 9/24/13
- Vintages in the current disgorgement: 2005 and 2006
- Dosage: 8g/liter

Brut 1er Cru “Cuvée Spéciale”

- Aged minimum 7 years on the lees before disgorgement
- Made exclusively for the American market
- Current vintage is 2005
- Current disgorgement: September 2013
- Dosage: 8g/liter