



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: 6,000

Farming: Lutte raisonnée

Website: [www.champagne-jlassalle.com](http://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 eleven 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. Every bottle is riddled by hand, 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 <sup>er</sup> Cru	<i>Approximately</i> 70% Pinot Noir (of which 6% is still wine blended for color) 15% Chardonnay 15% Pinot Meunier	N/A	Clay and Limestone	10.1 ha total
Brut Réserve "Cachet Or" 1 <sup>er</sup> Cru	<i>Approximately</i> 1/3 Pinot Noir 1/3 Pinot Meunier 1/3 Chardonnay			
Brut "Cuvée Préférence" 1 <sup>er</sup> Cru	<i>Approximately</i> 60% Pinot Meunier 20% Chardonnay 20% Pinot Noir			
Brut "Cuvée Angéline" 1 <sup>er</sup> Cru	60% Pinot Noir 40% Chardonnay			
Brut <i>Blanc de Blancs</i> Millésimé 1 <sup>er</sup> Cru	100% Chardonnay			
Brut "Spéciale Club Millésimé" 1 <sup>er</sup> Cru	60% Chardonnay 40% Pinot Noir			

\* "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
- The non-vintage wines are a blend of all three grape varietals permitted in Champagne: Chardonnay, Pinot Noir, and Pinot Meunier, but the exact breakdown of each is a house secret
- 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
- Bottles are disgorged manually



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### CHAMPAGNE J. LASSALLE (continued)

- 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
- 5 year old base wine makes up 30% of rosé blend
- “Préférence” is aged for one year longer than the “Cachet Or” before release
- Disgorgement dates are engraved on each bottle

#### **Brut Réserve “Cachet Or” 1<sup>er</sup> Cru**

- Aged 36 months on the lees before disgorgement
- Vintages in the current disgorgement: 2008 and 2009 (as of 12/3/2012)
- Dosage: 8g/liter

#### **Brut “Cuvée Préférence” 1<sup>er</sup> Cru**

- Aged 48 months on the lees before disgorgement
- Vintages in the current disgorgement: 2007 and 2008 (as of 12/3/2012)
- Aged for a minimum of 4 months after blending in enamel lined tanks before bottling
- Dosage: 8g/liter

#### **Brut Rosé 1<sup>er</sup> Cru**

- Aged 48 months on the lees before disgorgement
- Dosage: 8 – 10g/liter

#### **Brut “Cuvée Angéline” 1<sup>er</sup> Cru**

- Maximum production is 6,000 bottles per vintage
- Only made in great years
- Recent Angeline vintages that were produced include: 2007, 2005, 2002, 2000
- Dosage: 8g/liter