Our partner:







Champagne Claude LAGACHE AOC Champagne, Côte des Blancs Récoltant Manipulateur (RM)

The pursuit of a lineage

Winery overview:

It is in the heart of Champagne in Pierry, a village classified 1er cru, in the suburbs of Epernay, capital of Champagne, that in 1959 Champagne Gilbert Lagache was created.

It is through hard work, courage and perseverance that this small farm grows year after year. Very young, children are involved.

Today, Claude and his daughter Charlotte farm 12 hectares on 10 different sites, including renowned crus such as Chouilly, Epernay but also Pierry, Chavot, etc. Champagne Lagache rests in millstone cellars dating from the end of the 17th century, which gives it a very special atmosphere.



Champagne

Champagne C.LAGACHE Brut



Grape Varieties: 35 % Chardonnay, 25 % Pinot Meunier and 40 % Pinot Noir, including 30 % from previous harvests.

Tasting

Well balanced, typical ample, mouth.

Analyses Alcohol : 12.5° Dosage: 8 gr/l

Champagne C.LAGACHE Brut – Nature



Chardonnay, 25% Pinot Meunier and 40% Pinot Noir, including 30% from previous harvests.

Tasting Lively, ample, good length in the mouth

Analyses Dosage: 2 gr/l



Champagne C.LAGACHE Brut – Blanc de blancs

> Grape Variety: 100% Chardonnay

Tasting bubbles, lightness, quite short in the mouth.

Analyses Alcohol : 12,5° Dosage: 8 gr/l



Champagne C.LAGACHE



Lagache

Grape Varieties: 75 % Chardonnay et 25 % Pinot Noir and Pinot Meunier.

Tasting Finesse, elegance, very silky, good codalie.

Analyses

Champagne C.LAGACHE

Brut 1^{er} cru – Rosé

Champagne C.LAGACHE Brut 1^{er} cru – Cuvée 3^e Génération



Grape Variety: 100% Pinot Meunier

Tasting Typical, Citrusy, Lively.

Analyses Alcohol : 12,5° Dosage: 8 gr/l



Brut Grand cru – Cuvée Millésime Prestige

Grape Varieties: 75 % Chardonnay RT AGENCY

et 25 % Pinot Noir et Pinot Meunier.

Tasting

Ample, distinctive, good codalie, richness in matter, harmonious.

Analyses Dosage: 8 gr/l



Champagne