

Our partner:



Champagne LASSALLE-HANIN AOC Champagne, Montagne de Reims Récoltant Manipulateur (RM)

Winegrowers for 3 generations in Chigny-les-Roses

Winery overview:

the family farm has been located since 1950 in the village of Chigny Les Roses (1^o cru), crossed by the tourist route of champagne linking Reims to Epernay.

They cultivate their vines on different terroirs (Mountain of Reims, Valley of the marl, Coteaux Sud d'Epernay), which offers them great potential for their production.

They understand the concept assembly and play with the 3 three traditional Champagne grape varieties for make their different cuvées.

A know-how that has been passed down for 3 generations since their children Jean-Pol, Christian and Philippe have perpetuated and perpetuated the exploitation until our days by transmitting this heritage to their sons and nephews Vincent and Franck.



Champagne

Champagne LASSALLE-HANIN
Réserve brut



Grape Varieties:
33% Pinots noirs, 34% Chardonnay, 33% pinot Meunier

Tasting
Emblematic and historic blend of the House created by P.Lassale.

Champagne open and aromatic keeping a nice freshness.

It will suit all occasions.

Analyses
Sugar: 9gr/l

Champagne LASSALLE-HANIN
Blanc de blancs brut



Grape Variety:
100% Chardonnay, 20% reserve wine.

Tasting
The different terroirs that make up this cuvée make a champagne of character, fleshy, frank, on the fruit.

Light gold color with citrus notes with a pastry finish.

Delicate food and wine pairing: seafood, fish. Ideal as an aperitif.

Analyses
Sugar: 8gr/l

Champagne LASSALLE-HANIN
Nuit blanche Extra brut



Tasting
Blend of predominantly black grapes (Pinot Noir, Pinot Meunier). In fact a surprising champagne.

Entry on the palate with notes of small red fruits and an exotic finish.

Champagne on sweetness, recommended in cocktails, during festive events as well as as an aperitif.

Analyses
Sugar: 17gr/l

Champagne LASSALLE-HANIN
Rosé brut



Tasting
This champagne is a blended rosé with the 3 main grape varieties (Chardonnay, pinot noir and pinot meunier).

Of a pretty pink color, with the nose of ripe red fruits.

Its mouth is fruity, clean and tangy. this freshness gives it a nice balance and will be perfect for your cocktail parties as well as in food/wine pairings on the table.

Analyses
Sugar: 9gr/l

Champagne LASSALLE-HANIN
Cuvée Florale brut



Grape Varieties:
30% Pinots noirs, 60% Chardonnay, 10% reserve wine.

Tasting
it offers a brilliant color with a fresh nose and floral and fruity notes.

Fine effervescence. Champagne on the freshness and on acidulous notes.

Excellent as an appetizer.

Analyses
Sugar: 8gr/l

Champagne LASSALLE-HANIN
Millésime brut



Grape Varieties:
50% Pinot noir, 50% Chardonnay

Tasting
Rich and ample champagne with notes of dried and candied fruits.

This opulent champagne retains a certain freshness and will wonder on any table or for fine connoisseurs.

Analyses
Sugar: 7gr/l

Champagne LASSALLE-HANIN
Le XV brut



Tasting
A blend of predominantly Pinot Noir for its power, supplemented by Chardonnay for its finesse and elegance.

Full-bodied champagne, structured with crunchy notes of tangy berries (strawberry, cherry).

The chardonnay gives a fresh and persistent finish. Ideal for aperitifs.

Analyses
Sugar: 6gr/l

Champagne LASSALLE-HANIN
Cuvée excellence brut



Tasting
The blend of wines of the year with the best organoleptic potential.

Aged in barrels for 9 months before being drawn in very limited quantities exclusively in magnum.

Its woody character, its vanilla notes are accompanied on the length by a nice freshness. Its buttery, ample mouth will delight connoisseurs.

Ideal for cocktails and events.

Analyses
Sugar: 8gr/l