

Our partner:



DE SAINT-GALL

CHAMPAGNE

# Champagne DE SAINT GALL

## AOC Champagne, Montagne de Reims

### Coopérative de Manipulation (CM)



### *The quintessential art of crafting fine Champagne*

#### Winery overview:

In the heart of Ambonnay in 1962, 58 audacious wine producers came together and Blessed with an exceptional *terroir*, CHAMPAGNE DE SAINT-GALL takes a collective approach to implementing winemaking expertise passed down from generation to generation. Thanks to the unrelenting passion of its winegrowers and winemakers, CHAMPAGNE DE SAINT-GALL has honed its methods over time, to produce highly singular Grand Cru and Premier Cru Champagne wines of a pure, elegant style. Master craftsmen of the Chardonnay grape variety and experts when it comes to Pinot Noir, the men and women of CHAMPAGNE DE SAINT-GALL work to transform the region's choicest grapes and vines into fine Champagne wines. They are united by a common passion for winemaking, a sense of duty and a desire to share this precious knowledge: they are the guardians of an invaluable legacy that must be carefully preserved as it is brought to fruition.



Champagne

**Champagne SAINT GALL**  
Brut 1<sup>er</sup> cru – Blanc de blancs



**Grape Variety:**  
100% Chardonnay (40% wine reserve)

**Tasting**  
A true delight, this emblematic varietal Champagne is wonderfully aromatic. A lovely pale color with a delicate effervescence. Nose of white flowers and linden. This champagne is delicate, mineral and superbly fresh on the palate. The Blanc de Blancs Premier Cru is as its best as an aperitif or when served with a salmon-mango tartare with a fennel emulsion.

**Analyses**  
Alcohol : 12,5°  
Dosage: 11g/l

**Champagne SAINT GALL**  
Blanc de blancs Brut Grand cru  
Vintage



**Grape Varieties:**  
100% Chardonnay

**Tasting**  
Its appearance is clean yellow bright with silvery reflections. This Champagne offers promising nose with a beautiful finesse, on citrus, almond paste and toasted hazelnut aromas. A fresh attack that opens again on citrus fruits and brioche. The palate is full and delicious. Ideal with fish or white meats and slightly spicy sauces. Pairs perfectly with root vegetables as potato or roasted squash in coconut oil. For desert, vanilla brioche with orange blossom.

**Analyses**  
Dosage: 7g/l

**Champagne SAINT GALL**  
Brut 1er cru - Tradition



**Grape Varieties:**  
36% Pinot noir, 64% Chardonnay (37% wine reserve)

**Tasting**  
Its appearance in an enticing golden colour. The nose is intense, with notes of citrus. It is expressive and refined on the palate with a hint of vinosity. It is best enjoyed with a sesame beef and seasonal vegetable stir-fry.

**Analyses**  
Alcohol : 12°  
Dosage: 9g/l

**Champagne SAINT GALL**  
Extra brut Grand cru



**Grape Variety:**  
100 % Chardonnay (58% Wine reserve)

**Tasting**  
This varietal wine reveals the essence of Champagne. With very little sugar, it requires exceptional grapes and meticulous methods. Its appearance is an enticing straw colour. Its nose delivers aromas of citrus fruit. On the palate it is clean, with minerality, and full of verve. Purists will savour it as an aperitif; it is also excellent with seafood or scallop sushi marinated in a coriander, lemon and nori vinaigrette.

**Analyses**  
Dosage: 5g/l

**Champagne SAINT GALL**  
Brut 1<sup>er</sup> cru – Rosé

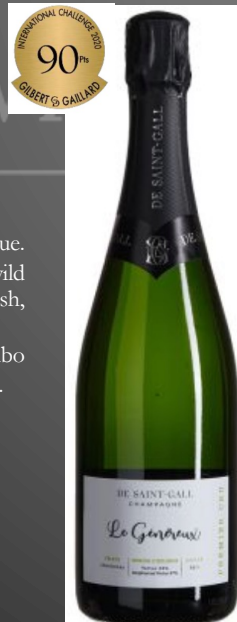


**Grape Varieties:**  
23% Pinot noir,  
60% Chardonnay  
(with 42% reserve wine)

**Tasting**  
It offers a delicate coral hue. A nose of sour cherry and wild strawberries. Wonderfully, fresh, with vivacity on the palate. It is delightful with grilled jumbo prawns or a raspberry Pavlova.

**Analyses**  
Alcohol : 12,5°  
Dosage: 8g/l

**Champagne SAINT GALL**  
Brut 1<sup>er</sup> cru – Le Généreux



**Grape Varieties:**  
50% Pinot noir, 0 %  
Chardonnay

**Tasting**  
The nose is expressive and elegant with aromas of hazelnut and yellow fruit, intertwined with sweet nectar and floral honeyed notes. Sumptuously mouth filling, the palate is at the pinnacle of perfection with superb balance and great persistence, accentuated by a finely judged dosage.

**Analyses**  
Alcohol : 12°  
Dosage: 10g/l

**Champagne SAINT GALL**  
Blanc de blancs Brut Grand cru  
Orpale



**Grape Variety:**  
100% Chardonnay,

**Tasting**  
ORPALE 2008 vintage is a champagne with luminous golden colour and fine cords of bubbles. The nose first reveals notes of citrus, candied lemon and yellow fruits. Then it evolves and reveals smoky notes of blond tobacco and roasted nuts. The finish is refreshing and long, ORPALE 2008 was imagined as a jewel of a cuvee. The 2008 Orpale is an exceptional, passionate cuvée that naturally has a special place at the table, served with gourmet aperitifs or with fine dishes during a meal.

**Analyses**  
Dosage: 7g/l

**Champagne SAINT GALL**  
Grand cru Brut - Rosé



**Grape Variety:**  
100% Pinot noir

**Tasting**  
The Grand Cru Rosé is produced exclusively with grapes from a single village on the Montagne de Reims. A ruby-colored hue. Nose with expressive aromas of fruit. It is structured and elegant on the palate, striking an exquisite balance between power and refinement. It is a Rosé champagne to be enjoyed with a meal, such as a rosemary-honey duck breast and slow-cooked apples.

**Analyses**  
Dosage: 8g/l