

De Saint Gall 1er Cru Blanc de Blancs



Description:

De Saint Gall 1er Cru Blanc de Blancs is an elegant Champagne crafted exclusively from Chardonnay grapes grown in Premier Cru vineyards of the Côte des Blancs. Made in the traditional méthode champenoise, it showcases refined finesse, bright acidity, and delicate complexity developed through extended ageing on lees.

Tasting Notes:

Aromas of green apple, white flowers, and fresh citrus mingle with subtle brioche and toasted almond notes. The palate is crisp and vibrant, revealing flavours of lemon zest, pear, and mineral nuances, balanced by a fine, persistent mousse and a clean, refreshing finish.

Allergens: Contains sulphites.

Dish Pairing:

- Fresh oysters and shellfish
- Smoked salmon canapés
- Soft goat's cheese
- Light sushi and sashimi
- Lemon tart

Talking Point:

De Saint Gall's Blanc de Blancs is notable for its meticulous vineyard selection and slow, patient ageing on lees, which imparts exceptional texture and complexity. The house maintains a strong focus on balance and freshness, creating a Champagne that is both vibrant and refined, perfect for celebrations or as a sophisticated aperitif.