De Saint-Gall Séléction NV

Description:

A fresh, approachable Champagne from De Saint-Gall, bringing together Chardonnay, Pinot Noir and Pinot Meunier. Le Sélection has a lovely balance of citrus and orchard fruit, with a little more generosity and roundness on the palate than its crisp first impression might suggest. Fine bubbles and a gentle biscuity character add to the appeal, while the freshness keeps it lively. A good all-rounder, equally at home as an aperitif or alongside food.

Tasting notes: Green apple, pear, apricot, lemon, white flowers, brioche, fresh citrus

Allergens: Contains sulphites.

Dish Pairing:

- Smoked salmon blinis
- Oysters and shellfish
- Roast chicken
- Mature Comté

Talking Point:

De Saint-Gall is the Champagne label of Union Champagne, a cooperative bringing together growers from across the region, with particularly strong holdings in the Côte des Blancs. The blend for Le Sélection includes a significant proportion of reserve wines – the producer's current technical sheet lists 51%. These are wines from previous harvests, held back and used to add depth and consistency to the finished Champagne. The dosage is 10g/l, giving it a classic Brut style.