



Champagne, Champagne Lagille, Les Bergeres, AOC Champagne, Effervescent Brut Nature

AOC Champagne, Champagne, France

Located in Treslon, Champagne Lagille is family estate of 7 hectares, started in 1818, and run today by Vincent Lagille and his sister Maud Lagille. Their vineyard, mainly planted in Pinot Meunier, is in organic conversion since 2020 and is within walking distance of the cellar, enclaved in a natural circus (rather rare in Champagne!).

PRESENTATION

"Les Bergères is a plot located 300 meters from our premises. It has always been quite exceptional in terms of what is called "the state of health", rarely affected by diseases or parasites. I have always found its grapes to be particularly beautiful and good: I call them Pinots of the Sun! These are the grapes you want to eat when they arrive at the dock to be pressed. It was obvious for me to make a parcellar cuvée of it when the project was born. I am very proud of this Champagne! "

TERROIR

Sand and silt.

WINEMAKING

Vinification in barrels, aged for 3 years on lees in bottle, before disgorging. 100% vintage 2018, not declared as a vintage.

VARIETAL

Pinot Noir 100%

Contains sulphites.

AGEING POTENTIAL

Enjoy all year long

TASTING

Elegant and mature on the nose, with aniseed and orange pulp notes. Creamy mousse, round and subtle palate, with a lovely salinity at the end.





