

## Champagne Sanger – Terroir Natal Blanc de Blancs Grand Cru

- A gem—just 4% of all Champagne is grower Grand Cru Blanc de Blancs
- Striking combination of richness and freshness due to long aging and special blending
- From Avize Viti, where 85% of Champagne's winemakers trained including Seloise and Geoffroy

### The Producer

Sanger Champagne represents a journey through Champagne, both through its esteemed vineyards—70% of which are Grands Cru—as well as through Champagne's history. Sanger Champagne is the product of the efforts of the Académie Viticampus in Avize where 85% of Champagne producers have trained since its post-WWII inception in the early 1950s.

Originally the land was established upon a couple's post-WWI donation in 1919 who bequeathed it under the pretense that it would become the wine school of Avize. But during the pillage of the Nazi raids of WWII, its students were forced to evacuate. Only when France regained its sovereignty, could its original students return, but this time as the teachers, and set out to revitalize the school's missions: persist as the commander of innovation in Champagne, remain a beacon for the students of Champagne and finally, preserve tradition and culture.

They chose the name, *sans guerre*, or Sanger, meaning “without war” to honor their history and celebrate their future direction.

Today the school maintains production of fine Champagne on a small scale but with an unprecedented access to resources, talent being the main one. The instructors are today's current Champagne producers while its students represent the region's next generation. Both spend a great deal of time in the field, tending vineyards and tasting grapes, as well as in the lab doing chemical analyses to determine optimal harvest dates of all of its parcels.

Today the school holds 10 hectares of sustainably farmed vines, whose most ancient vines date back to its initial post WWII plantings—well over 55 years old.

In the winery, modern technology balances the preservation of tradition. Fifty stainless steel tanks allow the school to vinify each of its lots separately, which maximizes blending potential. Partial malolactic fermentation—20% of the still wines go without—preserves brightness on the palate. Wines are made in an oxygen free environment to preserve freshness but longer aging in the bottle (40 months on the lees) develops complexity. After minimal dosage—keeping the wines “naked” so as not to hide them behind sugar—Sanger Champagnes remain in the winery six more months to rest so they are fully ready upon release to the market. Sanger respects time in the cellar to produce accurate, balanced and expressive Champagnes.

### The Wine

Grand Cru Blanc de Blancs are limited to begin with—just 8% of Champagne—making *grower* Grand Cru Blanc de Blancs even more uncommon (at 4%). Within this niche, Sanger is set apart for its distinctively rich yet fresh style. The wine rests on its lees for an upwards of 40 months, which provides extra richness and allows for minimal dosage (only 6g of sugar is added, meaning it could actually be classified “Extra Brut”). To preserve acidity, the blend includes 20% still wine that doesn't go through malo. A distinctive mineral character comes from Sanger's three Côtes des Blancs Grand Cru vineyards—Cramant, Oger, and Avize—offering a unique and classic expression of the appellation.



**Region:** Champagne

**Appellation:** Avize

**Soil:** Chalky

**Varietal:** 100% Chardonnay

**Planting system:** Guyot

**Vine age:** 55 years old

**Harvest:** Manual

**Vinification:** Still wine spends 8 months on its lees and 20% is prevented from malolactic fermentation; méthode Champenoise

**Aging:** 40 months in bottle; 6 months resting after minimal dosage of 6g per liter before release to market

**Tasting Notes:** Fresh, crisp and subtle aromas recalling white flowers, pear, and citrus. The mouthfeel is fine with flavors of Asian pear, lemon chiffon, good minerality, and a dash of floral lift at the end. Light and festive cuvée ideally matched to seafood and elegant appetizers.