
60 YEARS
BLANCS
&NOIRS
GRAND CRU
DE SAINT-GALL
CHAMPAGNE


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60 ANS
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# OUR SPECIAL
## *60TH ANNIVERSARY GIFT SET*

To mark its 60th anniversary, UNION CHAMPAGNE unveils an exceptional gift set celebrating the history of its winegrowers and the excellence of their terroirs.

Created especially for this milestone, this limited-edition gift set brings together two new Grand Cru cuvées, each expressing one of Champagne's emblematic terroirs: a Blanc de Blancs revealing the full minerality of Chardonnay from Cramant, and a Blanc de Noirs showcasing the power and depth of Pinot Noir from Ambonnay.



Through this anniversary creation, Champagne De Saint-Gall pays tribute to sixty years of collective expertise, the passing down of knowledge and a shared passion.

Conceived with sustainability in mind, this gift set also reflects UNION CHAMPAGNE's commitments.

The packaging has been crafted from recycled materials in collaboration with local partners and suppliers.

An initiative that embodies the ambition to combine excellence, social and environmental responsibility, and strong local roots.

# CHAMPAGNE DE SAINT-GALL

Founded in 1966 by men and women united by a desire to share their craft, UNION CHAMPAGNE today brings together fifteen cooperatives, sourcing grapes from some of the finest terroirs of the Côte des Blancs, the Montagne de Reims and the Vallée de la Marne.

CHAMPAGNE DE SAINT-GALL draws on this exceptional terroir and on the collective craftsmanship passed down from generation to generation.





*« The quintessential art of fine Champagne, crafted by winegrowers. »*

Over time, and thanks to the unwavering passion of its winegrowers, CHAMPAGNE DE SAINT-GALL has worked with Champagne's Grand Cru and Premier Cru vineyards to create wines of purity and elegance.

Masters of Chardonnay and experts in Pinot Noir, the men and women behind these wines have an exceptional heritage of vines and grapes at their disposal.

United by their passion for their craft, their spirit of sharing and their sense of responsibility, they are custodians of a true treasure, which they strive both to preserve and to reveal.



# TERROIR

To celebrate sixty years of history, Champagne De Saint-Gall has chosen to honour two emblematic Grand Cru villages at the heart of its winegrowing heritage.

The Chardonnay of Cramant, renowned for its finesse, elegance and minerality, meets the Pinot Noir of Ambonnay, celebrated for its structure, depth and power.

Two grape varieties, two terroirs, two complementary expressions that showcase the full richness of the vineyards cultivated by UNION CHAMPAGNE winegrowers.

Created exclusively for this anniversary, these two cuvées embody the cooperative's collective expertise and its ambition to reveal two emblematic Champagne Grand Crus in their purest expression.

*« Created exclusively for this anniversary. »*

*« Two emblematic terroirs brought together in a single gift set. »*




Located in the heart of the Côte des Blancs, Cramant is one of Champagne's most prestigious villages for Chardonnay.

Its chalky subsoil, a natural reservoir of water and warmth, allows the grape variety to express its full finesse, minerality and freshness. The resulting wines stand out for their elegance, precision and remarkable ageing potential.

Situated on the south-eastern slopes of the Montagne de Reims, Ambonnay is one of the benchmark villages for Pinot Noir.

Its terroir produces generous, structured and powerful wines while retaining beautiful freshness. A true hallmark of Champagne's finest Pinot Noirs, Ambonnay brings depth, intensity and length.

Map labels and village names: retain the original place names and Grand Cru / Premier Cru classifications.




# BLANC DE BLANCS

## CRAMANT GRAND CRU

### BLEND

**100% Chardonnay**
2017 base vintage
18% reserve wines

### DOSAGE

**Extra Brut** (5 g/L)

### VINIFICATION

**18% aged in oak barrels**

### TASTING NOTES

**Appearance:** Pale golden yellow with luminous highlights.

**Nose:** Elegant and expressive, combining fresh citrus, white flowers and white-fleshed fruit, enhanced by delicate brioche notes.

**Palate:** Precise and finely chiselled, revealing vibrant tension, sustained by persistent minerality and a long, saline finish.

**Food pairings:** Scallop carpaccio, fines de claire oysters, roasted turbot or aged Comté cheese.




# BLANCS DE NOIRS

AMBONNAY
GRAND CRU

## BLEND

**100% Pinot Noir**
2019 base vintage
50% reserve wines

## DOSAGE

**Extra Brut** (5 g/L)

## TASTING NOTES

**Appearance:** Deep gold with subtle copper highlights.

**Nose:** Generous, with ripe red fruit, sweet spices and subtle toasted notes.

**Palate:** Full-bodied and structured, displaying beautiful vinosity balanced by a freshness that carries through the tasting. The finish is long, deep and elegant.

**Food pairings:** Bresse poultry, roasted pigeon, porcini mushroom risotto or aged Parmesan.

DE SAINT-GALL

CHAMPAGNE

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