

Lanson Le Rosé Création N.V.



Producer

Champagne Lanson formed in 1760 is the third oldest house in Champagne and one of the most prestigious. Founded by Francois Delamotte they obtained the Royal Warrant during the reign of Queen Victoria, something which remains today. Collaborating with the same winemaker, Jean-Paul Gandon, for 38 years, Champagne Lanson is one of the few houses in the Champagne region that chooses not to use malolactic fermentation. The wines are aged for longer than most non vintage Champagnes with a minimum of three years aging. This decision guarantees the freshness and optimal development of the wines` flavours, allowing vintages to mature fully and evolve their complete array of aromas. Lanson run their vineyards according to the principles of organic and biodynamic viticulture.

Tasting Notes

Pure colour with pale salmon touches, followed by aromas of roses and red fruit on the nose. Well rounded and fresh on the palate, this wine has harmonious balance and good length on the finish.

Food

Seafood salad, beef carpaccio, grilled or smoked salmon.

Technical Information

Country	France	Dry/Sweet Style	Dry	
Grape(s)	Pinot Noir (53%) Chardonnay (32%) Pinot Meunier (15%)	Alcohol Content	12.5%	
Type	Sparkling	Closure Style	Cork	
Style	Fizz	Organic/Biodynamic	No	
Oaked Style	Unoaked	Allergens	Milk:	No
Body Style	Medium bodied		Egg:	No
Sustainable	No	Vegetarian/Vegan	Vegetarian:	No
			Vegan:	No



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