

Champagne Lanson Pere et Fils N.V.



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The 'Montagne de Reims' is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south 'Cote des Blancs' has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the 'Vallee de la Marne'. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the 'house style'. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

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

Well known Champagne with the famous Black Label. Universally appreciated this is a classic that embodies the character of a great house. Brilliant golden straw colour with glints of amber. An expressive aroma of springtime scents, and hints of toast and honey precede lively ripe fruit flavours and a vibrant citrus finish on the palate.

Food

Grilled sole, poached salmon, chicken in cream sauce and luscious strawberries.

Technical Information

Country	France
Region	Champagne
Grape(s)	Pinot Noir (50%) Chardonnay (35%) Pinot Meunier (15%)
Type	Sparkling
Style	Fizz
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry
Alcohol Content	12.5%
Closure Style	Cork
Organic/Biodynamic	Organic practices
Allergens	Milk: No Egg: No
Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes



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