

Champagne Lanson Black Label 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

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
Grape(s)	Pinot Noir (50%) Chardonnay (35%) Pinot Meunier (15%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	No

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



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk