

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.

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	Dry/Sweet Style	Bone dry
Grape(s)	Pinot Noir (50%) Chardonnay (35%) Pinot Meunier (15%)	Alcohol Content	12.5%
Type	Sparkling	Closure Style	Cork
Style	Fizz	Organic/Biodynamic	No
Oaked Style	Unoaked	Allergens	Milk: No Egg: No
Body Style	Medium bodied	Vegetarian/Vegan	Vegetarian: No Vegan: No
Sustainable	No		



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