

Le Blanc de Blancs

VITALITY & INTENSITY

"Le Blanc de Blancs is a perfect illustration of Lanson's Chardonnay identity, combining the delicacy and minerality of the Côte des Blancs with the richness and generosity of the Montagne de Reims."

Hervé Dantan, Winemaker

THE CUVÉE

Freshness and vitality being founding principals of Lanson's style, creating Le Blanc de Blancs was an obvious choice for Hervé Dantan, the Maison's Winemaker.

The blending of the best Crus from two very different regions offers a unique balance to the wine: the Côte des Blancs producing fine and elegant grapes and the Montagne de Reims giving fleshy and rich grapes. Le Blanc de Blancs has all the characteristics of a great Chardonnay. The delicacy and finesse are enhanced by a very pure, mineral finish and by the freshness that is the hallmark of the Lanson style. As a gastronomic champagne, its ample texture and persistent finish will pair perfectly with fresh, minerally dishes.

BLEND

NUMBER OF CRUS: 15
GRAND & PREMIER CRUS: 70%
CHARDONNAY: 100%

HARVEST BASE: 2017
RESERVE WINES: 40%
AGEING: minimum 5 years
DOSAGE: 7g/L Brut

PILLARS



TERROIR

We select our grapes for Le Blanc de Blancs among the best Chardonnay vineyards, the majority of which are Grand and Premier Crus, for finesse and elegance.



SAVOIR-FAIRE

We adhere to the original principle of Champagne vinification, with predominantly non-malolactic fermentation, for incomparable fruitiness and freshness.



RESERVE WINES

We use at least 40% of reserve wines, some aged for over 20 years, for consistency of style and aromatic intensity.



AGEING

We mature Le Blanc de Blancs for at least 5 years in cellars to develop a subtle combination of complexity and vibrancy.





BEST SERVED
Chilled between 6 and 8°C

RECOMMENDED STORAGE
«The wines of Maison Lanson can be enjoyed as soon as you receive them. Kept in good conditions, their freshness and personality will continue to develop complex aromas.»

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SENSATIONS

EYE

A luminous golden colour with flecks of green and very fine and elegant bubbles.

NOSE

Fine and deep aromas recall notes of marzipan, dried fruit and candied citrus. Notes of William pear, sesame seeds, lime blossom and aniseed enhance the minerality of the wine.

PALATE

Fresh and invigorating on the palate with aromas of nougat and zest. Woody hints and a touch of chalkiness give way to a saline, delicate and pure finish.

FOOD PAIRING

Suggestions :

GASTRONOMY

Scallops' Carpaccio with lime and yuzu lemon.

CASUAL PLEASURE

Croque-Madame with Reims' Ham.



Butternut Squash



Lime



Smoked salmon