

C H A M P A G N E
LANCELOT-PIENNE
Cuvée Blanc de Blancs



THE WINE & THE REGION

Grape Varietal: 100% Chardonnay

The Champagne Lancelot-Pienne winery is located in the heart of Champagne. The passion and knowledge of articulate winemaking has been passed down from generation to generation, providing a mastery of the vines and harvest of the grapes.

This 100% chardonnay Blanc de Blancs champagne is made from the finest hand-selected grapes located in the Grands Crus vineyards of the Côte des Blancs, as well as Coteaux d' Epernay. This particular 2010 vintage was bottled in March 2010 and stored in chalk cellars at the winery. 2010 was an exceptional for Lancelot-Pienne Champagne in terms of the taste profile and complexity in the wine.

STYLE

Champagne Lancelot-Pienne Cuvée Blanc de Blancs has a strikingly pure and crystalline hue, adorned with a beautiful lace of fine bubbles. The nose is fine and floral, with predominant notes of white exotic fruits. The palate reveals crisp flavors of pear, apple and fresh almonds with a beautiful fresh and smooth finish. The 8g / l dosage ensures a good balance of acidity, crisp flavor, finesse and freshness.

SEIZE RESPONSIBLY.

Champagne Lancelot-Pienne, 15% Alc. by Vol. ©2016 Imported by Turquoise Life, New York, N.Y.