



LANSON

Lanson Le Black Creation

\$69.75

* Suggested retail price



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|  | Product code | 13942937 |
|  | Licensee price | \$60.46 |
|  | Format | 6x750ml |
|  | Listing type | SAQ Specialty by lot |
|  | Status | Available |
|  | Type of product | Champagne |
|  | Country | France |
|  | Regulated designation | Not Applicable |
|  | Region | Champagne |
|  | Varietal(s) | Pinot Noir (Pinot Nero) 50 % |
|  | Varietal(s) | Chardonnay 30 % |
|  | Varietal(s) | Pinot Meunier 20 % |
|  | Alcohol percentage | 12.50% |
|  | Colour | White |
|  | Closure type | CORK-Natural |
|  | Length of aging | 60 months |



ABOUT THIS WINERY

The House of Lanson was founded in 1760 by François Delamotte, an influential character in Reims society. The joint owner, alongside his wife, of a not-insubstantial vineyard in Cumières and Ay, he decided to found his own Champagne house – one of the very first ever to exist.

TASTING NOTES

Lanson Black Label is harmonious and fully matured. It has a brilliant, clear colour with amber highlights and a joyful stream of fine bubbles. The nose reveals springtime aromas as well as some subtle “toasty” and honey notes. On the palate the bouquet of ripe fruits and citrus give the wine a well-ounded feel, but one that is light with its fresh finish.

PRODUCT NOTES

This emblematic wine owes its name to Victor Lanson, who in 1937, wanted to pay tribute to the House's leading market, Great Britain. The colour black, the symbol of elegance, was a natural choice for this Champagne dominated by Pinot Noir.

PRODUCTION NOTES

A combination of 50% Pinot Noir, 35% Chardonnay and 15% Pinot Meunier, from numerous crus selected by the Winemaker and from almost ten different years. Lanson Black Label is further enhanced by three years resting in the cellar, including 6 months following disgorging, at which point it reaches perfect maturation.