




















## LANSON

### Clos Lanson

**\$369.75**

\* Suggested retail price



	Product code	14144961
	Licensee price	\$321.58
	Format	1x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Champagne
	Country	France
	Regulated designation	AOP
	Region	Champagne
	Subregion	-
	Appellation	Champagne
	Classification	AOP
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	12.50%
	Colour	White
	Sugar	Very Dry 0-5 gm sugar-L
	Closure type	CORK-Natural
	Aging vessel type	Oak Barrel
	Length of aging	120 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

The wine is a pale golden colour with a fine stream of bubbles. It has a wide range of delicately woody aromas where ripe fruit intertwines with notes of butter, vanilla, patisserie and hazelnut, punctuated with a soupçon of smoke. The palate is rich, with concentrated fruit flavours combined with toasted, biscuity notes. The finish remains fresh, with an impressive length of flavour reflecting the noble origins of the grapes.

#### PRODUCTION NOTES

100% oak barrels and 7 years ageing on its lees.



**- 92 Points -**  
Wine Spectator