

# Le Black Label Brut

FRESHNESS & ELEGANCE

*"The Maison's signature cuvée,  
Le Black Label Brut embodies Lanson style:  
freshness, fruitiness and vitality."*

Hervé Dantan, Winemaker

## THE CUVÉE

Le Black Label Brut owes its iconic name to Victor Lanson who gave it in 1937, both as a proof of openness to the world and as a tribute to the Royal Court of England which Lanson has been supplying since 1900. The authentic style of Le Black Label Brut is crafted from a rich and diverse palette of wines that highlight the full diversity of Champagne terroir. Our method stays true to the origins of Champagne – for the most part without malolactic fermentation – conveying a unique freshness. The meticulous selection of the Crus - including historical cornerstones such as Dizy, Verzenay or Trépail – and the strong presence of reserve wines preserve the constancy of the style across the years. The lengthy ageing process, three times longer than the official requirements of the appellation, allows Le Black Label Brut to combine perfectly both maturity and vitality. Its freshness and elegance will seduce both the sprightly enthusiast and the most seasoned of connoisseurs. Le Black Label Brut perfectly compliments an aperitif, for a precious moment shared with those who matter and for those small pleasures of everyday life.

## BLEND

**NUMBER OF CRUS:** 100  
**GRAND & PREMIER CRUS:** 50%  
**PINOT NOIR:** 50%  
**CHARDONNAY:** 35%  
**PINOT MEUNIER:** 15%

**HARVEST BASE:** 2015  
**RESERVE WINES:** 35%  
**AGEING:** 4 years  
**DOSAGE:** 8g/L Brut

## PILLARS



### TERROIR

We select our grapes from over 100 Crus, half of which are Grand and Premier Crus, for precision 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 30 to 40% of reserve wines, some aged for over 20 years, for consistency of style and aromatic intensity.



### AGEING

We mature our Champagnes for at least 4 years in cellars to develop outstanding complexity.





**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

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### EYE

The colour is light and clear with amber highlights and a smattering of fine bubbles.

### NOSE

Fruity notes of William pear, apple and citrus fruits compliment the aromas of freshly baked pastries.

### PALATE

Bouquets of ripe orchard fruit, tangerine, lemon and grapefruit freshen the palate delivering a fresh sensation. Notes of brioche and dried fruit add a touch of maturity.

## FOOD PAIRING

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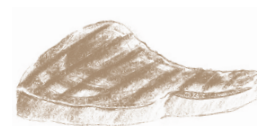
### Suggestions :

#### GASTRONOMY

Mushroom ravioli with parmesan shavings.

#### CASUAL PLEASURE

Salmon Fish & Chips with sweet potato fries.



Veal



Mushrooms



Sweet Potatoes



Parmesan