Le Blanc de Blancs



“Vitality & Delicacy”

Le Blanc de Blancs was created by Hervé Dantan, the house winemaker, upon his arrival in 2013 in order to magnify the freshness of the Lanson style, combining it with the finesse of Chardonnay.

The fresh and aromatic style of Le Blanc de Blancs comes from a unique savoir-faire based on:

- **A selection of the finest Crus of Chardonnay**, including Oger, Cramant, le Mesnil-sur-Oger, Vertus, Trépail and Montgueux.
- **The original Champagne vinification method** for incom parable freshness.
- **40% of reserve wines** from a fine collection of **Grands and Premiers Crus,** matured in oak casks, spread over 20 years.
- **A longer ageing time in cellar.**

BLEND Number of Crus: Grands & Premiers Crus:	 15 70%	Chardonnay:	100%
AGEING:	5 years minimum	**DOSAGE:**	7g/l Brut
HARVEST BASE:	2014	**RESERVE WINES:**	40%

TASTING NOTES

EYE: luminous gold - green highlights - very fine and lively bubbles.

NOSE: fine and profound aromas - frangipane notes - fine pastry - candied citrus - William pear - sesame seeds - lime-blossom – aniseed.

PALATE: revitalising and fresh grain - candied lemon - almond - nougat - honey - saline and pure finish - candied orange bark - touch of chalk - precision and generosity.