

# NV Lanson, Pere et Fils



**Country:** France

**Region:** Champagne

**Sub-Region:** Champagne

**Grapes:** Grape Pinot Noir 45 ; Grape Chardonnay 35 ; Grape Pinot Meunier 20

**Tasting Note:**

Complex Champagne, tiny bubbles lifting aromas of ripe fruit, honey and spice into the nostrils while honeydew melon caresses the tongue.

**Winemaking:**

The grapes from each of the crus are vinified separately and unlike many other houses, malolactic fermentation is avoided - excluding this process ensures mouth-watering flavours and an exceptional purity of fruit. 100% chardonnay Grand Cru from the Cote de Blanc: Avize, Chouilly, Cramant, Mesnil-Sur-Oger, Oger Ageing: 12 years on the lees Dosage: 6g/l.

**Vineyard :**

Lanson is one of the oldest holders of the Royal Warrant and to this day is still family run based in Reims. Every tradition is respected in the winemaking process which dates back to 1760. The grapes are sourced from Grand Cru vineyards in the Cote du Blanc, specifically from the districts of Avize, Chouilly, Cramant, Mesnil-Sur-Oger, Oger.

**Food matching:**

Of course to be enjoyed on its own but magnificent with grilled Lobster, Scallops, poached chicken & cream sauces.

<b>Code</b> G31561NV	<b>Practice</b> No
<b>Product</b> CHAMP-NV	<b>Style</b> Sparkling & Champagne
<b>Organic</b> No	<b>ABV</b> 12.50 %
<b>Biodynamic</b> No	<b>Closure</b> Natural Cork
<b>Egg / Milk</b> No	<b>Bottle Size</b> 75cl



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