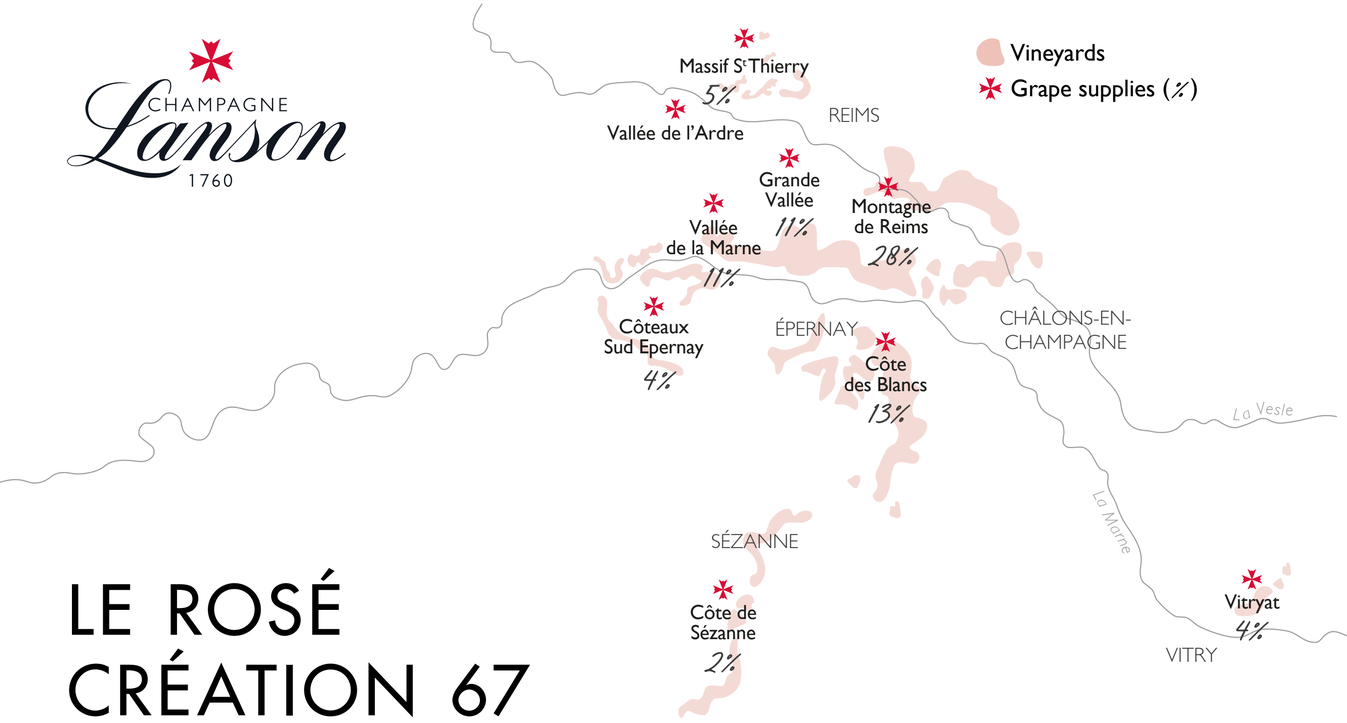
CHAMPAGNE
Lanson
1760



LE ROSÉ CRÉATION 67

67th BLEND

Pinot Noir 52%

Chardonnay 34%

Meunier 14%

Number of Crus Including Grand and Premier Crus	60 27
Harvest 2019	71%
Reserve Wines	29%
Including vintage reserve wines 2016 Including vintage reserve wines 2017 Including vintage reserve wines 2018	12.9% 4.6% 11.5%
Red Wines	6.6%
Including Pinot Noirs Bouzy Including Pinot Noirs Les Riceys Including Meuniers Vallée de la Marne	1/3 1/3 1/3
Wine without malolactic fermentation	75%
Ageing	3 years
Dosage	8g/L Brut

"Each Rosé Création is a unique and delicate blend that reinterprets the characteristic elegance and freshness of the Lanson style, with a fruity signature."

Hervé Dantan | Cellar Master at Maison Lanson

2019 HARVEST

A year of record high temperatures, with three unprecedented heatwaves. The rather cool night-time temperatures during the ripening phase for the grapes helped to preserve their natural acidity. Moderate yields combined with remarkable ripeness produced a very fine vintage.

The harvests took place from 7 September to 20 September 2019.

By respecting the unique character of each parcel, we were able to harvest Pinot Noirs of intense elegance and fruitiness. To counterbalance their tension, we chose Meuniers for their richness and delicacy. The Chardonnays stood out for their great generosity.

SENSATIONS

EYE Le Rosé Création has a beautiful subtle pink salmon colour with fine, light bubbles.

NOSE The fine scents of raspberry, pomegranate and blood orange enhance a delicate note of rose.

PALATE On the palate, a beautiful mineral crispness is accompanied by subtle floral and fruity notes of strawberry, redcurrant and pomelo.

STORAGE & SERVICE

Serving temperature – 6 and 8°C.

Keep away from light
and at a constant temperature – between 10 and 15°C.

FOOD PAIRING

GASTRONOMY
Half-cooked Salmon in sesame crust and small fennel.

CASUAL PLEASURE
Tuna tataki with soy sauce, ginger and wasabi.