



NOBLE CUVÉE 1995

Noble Cuvée is the incarnation of the House's excellence. The characteristic fruitiness and freshness of the Lanson Style are heightened and magnified by the great finesse of the Chardonnay, the majority variety in the blends. Produced from grapes carefully selected exclusively from Grands Crus, Noble Cuvée is the essence of the Lanson Style.

1995 began with a cool, wet spring. Flowering was late: 25/27 June, but clustered together for all three varieties. Summer benefited from some exceptional weather, with temperatures and hours of sunshine above the seasonal averages of the last 30 years. The harvest was abundant, enabling careful selection of the grapes.

To remain faithful to the Lanson style and retain the complexity and subtlety of the Noble Cuvée, only the Avize, Oger, Le Mesnil sur Oger and Verzenay vineyards were selected and blended.

CARACTERISTICS :

Blend : 71 % Chardonnay Grand Cru : Avize, Oger, Le Mesnil sur Oger

29 % Pinot Noir Grand Cru : Verzenay

Dosage : 12.5 g/l

TASTING NOTES :

To the eye : Lanson Noble Cuvée has an attractive pale yellow colour, enlivened with fine bubbles.

On the nose : Its bouquet evolves from citrus and white flowers to notes of candied mandarin.

On the palate : On the palate, honey dominates a complex, generous ensemble whose tangy finish prolongs its length and underlines its elegance.

WINE-MAKER'S TIPS :

The Lanson Noble Cuvée is a celestial champagne to accompany all of life's memorable moments. It will produce epicurean pairings with jellied oysters, fish mousse, lobster salad with citrus flavours, duckling with peaches...

