

PÈRE ET FILS

Lanson Père & Fils is a brand new, enriched evolution of the classic Lanson Black Label Brut, and is named after the first bottle of Champagne Lanson ever produced.

ELABORATION

Created as a tribute to the Lanson family, Champagne Lanson Père & Fils is aged in the cellars for a minimum of 4 years to allow the wine to flourish and its aromas to develop perfectly. Blended using a selection of the best Champagne Crus from 10 different vintages, the result is a rich, elegant Champagne with a fresh finish.

TASTING NOTES

After 4 years of ageing, the Père et Fils Cuvée unveils a magnificent bright golden colour, animated by tiny bubbles.

The nose reveals aromas of ripe fruits, honey and spices.

On the palate, this Blend offers a complex, full and persistent impact with honey-dew flavours.

BLEND

35% Chardonnay, 50% Pinot Noir, 15% Pinot Meunier

NUMBER OF CRUS

100 Crus

AGEING

4 years minimum

DOSAGE

7 g

- ✘ Silver Medal: Champagne and Sparkling Wine World Championships - Tom Stevenson (UK) - 2017 (Tasted fask: Magnum)
- ✘ Silver Medal: Sommelier Wine Awards (UK) - 2017
- ✘ Silver Medal: IWSC (UK) - 2017

250 years of historic heritage

A champagne pre-dominantly Pinot Noir, with Chardonnay

An apparent disgorging date, guaranteeing transparency

The avoidance of the malolactic fermentation ensures freshness and fruitiness

Fruity, power and freshness are the three elements of the Lanson Style



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CHAMPAGNE
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