

# GREEN LABEL

## PHILOSOPHY

Lanson Green Label Champagne is produced using organic grapes grown exclusively on an estate vineyard at Verneuil, in the heart of the Marne valley.

Committed to organic and biodynamic cultivation for many years, the vineyard is dedicated to protecting the ecosystem and respects the balance between soil, plants and humans. It is part of The House of Lanson's overall approach to respecting the environment and follows a strict ecological logic the bottles are lightweight and the labels made of recycled paper. Inspired by nature, Lanson has chosen to combine the colour green with its distinctive emblem, the Lanson cross.

## TASTING NOTES

Lanson Green Label Organic Champagne expresses the qualities and uniqueness of its terroir to the full. Like all our Champagnes, this wine is mostly composed of Pinot Noir for a perfect balance between vitality and finesse. It does not undergo malolactic fermentation to preserve the original purity and freshness of the grape.

After three years in the cellars, the Champagne is elegant, very aromatic and characterised by its mineral purity.

To the eye, fine and persistent bubbles give life to the rich amber gold.

On a background of mineral aromas, the nose expresses intense notes of pear, peach and blackcurrant, accompanied by a touch of citrus and oriental spices.

Perfectly ripe fruit flavours such as pear, mirabelle plum and mango linger deliciously on the palate, melting away in a wine with deep vitality and minerality. The long and fresh finish reveals notes of spices and exotic fruits.

## WITH FOOD

Ideal as an aperitif, it can also accompany more elaborate fish or grilled meat dishes.

## CHARACTERISTICS

Blend: 50% Pinot Noir, 20% Chardonnay, 30% Pinot Meunier

Ageing: 3 years

Dosage: 8 grams

The Green Label wines have been accredited with the labels **agriculture biologique** in France, **BIOSUISSE** in Switzerland and **Demeter** (independent label). These labels are renowned for being among the strictest in Europe. Wines made of grapes grown using biodynamic viticulture are certified organic by **ECOCERT FR-BIO-01**.

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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