

Brut NV

CHAMPAGNE
H. LANVIN & FILS
DEPUIS 1931

4.5 STARS & BEST BUY

Cuisine 226 Champagne & Sparkling Results

November 2024

GOLD MEDAL

The New Zealand International Wine Show 2023

October 2023

93 POINTS & 5 STARS

Sam Kim | wineorbit.co.nz

September 2022 *A reliable Champagne with an enticing bouquet, showing ripe stone fruit, golden apple, lemon peel and classic yeasty notes. It's creamy and richly textured in the mouth delivering terrific weight and persistency. Generously flavoursome with elegance and finesse.*

92 POINTS

Cameron Douglas MS | camdouglasms.com

August 2022 *A classic bouquet with layers of lemon, apple and white fleshed stone fruits, autolysis and baked goods with a mix of brioche and oatmeal. An excellent texture as the wine touches the palate with a crisp, saline mouthfeel, an even crisp expressive mousse with a coarse-silk form. Balanced and well made with oatmeal and citrus flavours and apple leading to a generous dry finish. Best drinking from day of purchase through 2025.*

4 STARS & BEST BUY

Cuisine #208 | Champagne

November 2021

4 STARS & BEST BUY

Cuisine #202 | Champagne & Sparkling Results

October 2020

GOLD MEDAL

New Zealand International Wine Show 2020

September 2020

GOLD MEDAL & 87 POINTS

Gilbert & Gallard International Challenge

August 2020 *Light golden yet bright hue. Fruity nose, including ripe apple and pear. On the palate, it is fresh, zesty yet quite rich. This is a vivacious cuvée with intense aromas. A champagne perfect for a festive aperitif.*

5 STARS & BEST BUY

Cuisine Magazine

November 2019 *A very well-structured palate that grows in the mouth yet holds the poise perfectly. Light straw, red fruits and fresh white peaches peek through a veil of fresh bread and chalky tension that makes for a perfect marriage.*

GOLD MEDAL

New Zealand International Wine Show 2017

September 2017

4 STARS & BEST BUY

Cuisine Magazine

November 2016 *Lanvin Brut is always great value. It combines attractive richness with elegance. Smooth, honeyed fruit character is at its heart, light smoky and yeasty notes add dimension. It's fine and long in the mouth with everything in appealing balance.*

SILVER MEDAL

New Zealand International Wine Show 2016

September 2016

4.5 STARS

Joelle Thomson | Festive Fizz

December 2015 *Talk about a stunner. This outstanding champagne was our clear winner with its fresh pronounced aromas of toast, citrus and cream, yeast, fresh baked bread and high but balanced acidity, which sits harmoniously well with the toasty fullbodied style and long finish. Complex and balanced. Very good quality and value for money at a price that delivers a far better VQR (value-quality-ratio) than most. And it is widely available.*

4 STARS & BEST BUY

Cuisine Magazine

November 2015 *A smooth and complete wine, Lanvin NV has apple and red fruit aromas in appetising balance, with a nutty hint of aldehyde, good palate structure, and a zesty, fine finish. Good middle-of-the-road Champagne and good value.*

90 POINTS

Alison Napjus | winespectator.com

July 2015 *Firm and focused, with tightly knit flavors of spiced plum, poached pear, candied ginger and sliced almond, backed by citrusy acidity. Lively, with a hint of smoky mineral on the lingering finish*

GOLD MEDAL

New Zealand International Wine Show 2014

2014

GOLD MEDAL

New Zealand International Wine Show 2012

2012

GOLD MEDAL

Spiegelau International Wine Competition 2012

2012

