

CHAMPAGNE

H. LANVIN & FILS

DEPUIS 1931

H. Lanvin & Fils is a niche Champagne brand produced by the family owned House, Lombard & Cie. Located in Epernay, the capital city of Champagne, we produce about 1.5 million bottles per year. Founded in 1925 this family owned business has been passed down through 3 generations.

CHAMPAGNE BRUT, NV

WINE MAKER

Laurent VAILLANT

OENOLOGIST

Christophe PITOIS

VINEYARDS

We own vineyards in the Montagne de Reims Ouest, Coulommès, Jouy, Pargny Les Reims and Villedommange.

47 Crus are used for our blends. 24% are Grand Cru , including Ambonnay, Avize, Ay, Chouilly, Cramant, Le Mesnil sur Oger, Verzenay and Verzy. 19 % are Premier Cru such as Chigny les Roses, Cuis, Coulommès la Montagne, Grauves, Rilly La Montagne, Vertus or Villedommange.

WINE MAKING

The wines are fermented in thermo regulated stainless steel vats to preserve the aromas of each cru.

BLENDING

40% Pinot Meunier

40% Pinot Noir

20% Chardonnay

AGEING

At least 18 months in bottle (minimum by law 15 months)

TASTING

A pale, gold champagne colour with fine notes and continuous bubbles. The nose is fresh, fruity and sweet with notes of plum and raspberry jam and hints of dried flowers, warm brioche and honey. It is fresh and soft on the palate and finishes with a lemon flavour.

WHEN TO DRINK?

This is a fine balanced champagne, perfect as an aperitif.

ANALYSIS

12.5% Alcohol, 4.25 g/l Acidity, 9.05 g/l Dosage, 3.13 PH

