



CHAMPAGNE
PERTOIS-LEBRUN

2 Frères à Cramant

L'ambitieuse

GRAND CRU - BLANC DE BLANCS (100% CHARDONNAY)

INTENSE AND HARMONIOUS

In a few words : Intense by nature, it highlights a diversity of harvests and terroirs that give it balance, maturity and aromatic complexity.

IN THE VINEYARD

Grape variety : 100% Chardonnay
Terroir : Chouilly, Le Mesnil-sur-Oger
Viticulture : Environmentally-friendly (organic fertilizers and treatments, mechanical procedures for the soils, aromatherapy, biodynamic principles)

IN THE WINERY AND CELLAR

Harvest : 2014 (50%) + reserve wines from 2013 (50%)
Vinification : Cuvées only (1st pressing), alcoholic fermentation at 17°C, malolactic fermentation, aged on fine lees for 9 months in stainless steel vat and oak barrel
Bottling : June 2014
Aging on lath : 5 to 6 years
Dosage : 1 to 3 g / litre (EXTRA-BRUT)

DURING THE TASTING

Appearance : Pale gold colour with light yellow glints, limpid appearance, fine and lively bubbles, persistent ring of foam.

Nose : Fine citrus and chalky notes evolving towards intense pastry, almond, fresh butter and nutty aromas, with flavours of ripe and almost stewed fruits.

Palate : Generous and lively with a soft effervescence, it reveals a beautiful balance between lemony acidity and chalky acidity with a delicious tenderness. Persistent and harmonious finish with a saline touch.

Pairings : This stylish champagne is a perfect accompaniment to skewers of scallops with curry sauce, fillet of John Dory with saffron emulsion, or a simple goat's cheese log or a creamy Chaource.

FURTHER INFORMATION

Awards : See back page

CHAMPAGNE PERTOIS-LEBRUN

399, RUE DE LA LIBÉRATION – 51530 CRAMANT – FR

TEL : +33.(0)3.26.57.54.25 – CONTACT@CHAMPAGNE-PERTOISLEBRUN.COM – WWW.CHAMPAGNE-PERTOISLEBRUN.COM



L'ambitiense



GAULT & MILLAU (France) – Champagne Guide

2019 : 15.5/20 – 2018, 2017, 2015 : 15/20



BETTANE + DESSEAUVE (France) – Wine Guide

2019, 2018, 2017 : 15.5/20



LE MIGLIORI 99 MAISON DI CHAMPAGNE (Italy) – Champagne Guide

2018/2019 : 16/20



DECANTER World Wine Awards (UK)

2016, 2015 : BRONZE Medal (88 points)

Very leesy, nutty and toasty with notes of nectarines and yellow apples. Focussed with a persistent mousse and long mineral finish that does not surrender fruit.



G. EICHELMANN (Germany) – Champagne Guide

2017 : 3 stars



VINALIES NATIONALES Wine Challenge (France)

2014 : Vinalies Prize

With its golden yellow tints, this complex champagne reveals very fine lemony, floral, menthol notes on the nose. On the palate, candied-citrus and fruits-in-syrup aromas bring a hint of freshness.



GILBERT & GAILLARDS (France) – Wine Guide

2013 : 89/100

A harmonious, very fresh Blanc de Blancs, ideal for a refined aperitif.

CHAMPAGNE PERTOIS-LEBRUN

399, RUE DE LA LIBÉRATION – 51530 CRAMANT – FR

TEL : +33.(0)3.26.57.54.25 – CONTACT@CHAMPAGNE-PERTOISLEBRUN.COM – WWW.CHAMPAGNE-PERTOISLEBRUN.COM