

# Le Black Réserve

FRESHNESS & PLENITUDE

*"The precise blending of the reserve wines makes Le Black Réserve a beautiful brut non vintage that magnifies the Lanson emblematic style making it a perfect gastronomic companion."*

Hervé Dantan, Winemaker

## THE CUVÉE

Crafted by the Maison's Winemaker, Hervé Dantan, Le Black Réserve is a Champagne whose freshness, complexity and full-body will seduce the finest of connoisseurs of wine and gastronomy. It is the result of a precise matching of different plots, from the best Crus of the Champagne region. Given the emphasis on reserve wines aged in oak casks, it boasts an intricate full-bodied experience. Benefiting from at least five years of cellar ageing, Le Black Réserve is a sophisticated wine with great aromatic depth.

Not only ideal as an aperitif, it can be paired with a variety of dishes for a unique, enhanced, gastronomic experience.

## BLEND

**NUMBER OF CRUS:** 100  
**GRAND & PREMIER CRUS:** 70%  
**PINOT NOIR:** 50%  
**CHARDONNAY:** 35%  
**PINOT MEUNIER:** 15%

**HARVEST BASE:** 2014  
**RESERVE WINES:** 45%  
**AGEING:** 5 years  
**DOSAGE:** 7g/L Brut

## PILLARS



### TERROIR

We select our grapes for Le Black Réserve from over 100 Crus, The majority of which are Grand and Premier Crus, for precision and elegance.



### SAVOIR-FAIRE

We adhere to the original principle of Champagne vinification, with predominantly non-malolactic fermentation, for incomparable fruitiness and freshness.



### RESERVE WINES

We use 45% of reserve wines, some aged for over 20 years, and matured in oak, for consistency of style and aromatic intensity.



### AGEING

We mature Le Black Réserve for at least 5 years in cellars to develop a subtle combination of complexity and richness.





**BEST SERVED**  
Chilled between 6 and 8°C

**RECOMMENDED STORAGE**  
«The wines of Maison Lanson can be enjoyed as soon as you receive them. Kept in good conditions, their freshness and personality will continue to develop complex aromas.»

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## SENSATIONS

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### EYE

A deep yellow colour with golden highlights and fine, persistent bubbles.

### NOSE

Notes of biscuit, marzipan, honey and sweet spices are enhanced by a deep perfume of earthy liquorice.

### PALATE

On the palate, its full body reveals intense fruitiness. Fresh notes of citrus and chalk which highlight the density and vitality of the wine.

## FOOD PAIRING

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### Suggestions :

#### GASTRONOMY

Pumpkin Squash and chestnut caviar with Patanegra shavings.

#### CASUAL PLEASURE

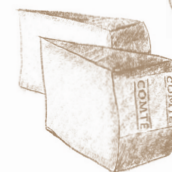
Tartare Steak with Fleur de sel fries.



Grolles



Patanegra



18 months  
Aged Comté



Walnut