

Le Vintage 2013

HARMONY & STRENGTH

“Faithful to the spirit of the House’s great vintages, Le Vintage 2013 offers a chiselled, elegant wine that perfectly expresses the influence of the continental climate that created it.”

Hervé Dantan, Winemaker

THE CUVÉE

Maison Lanson owns a wonderful and unique collection of vintages, offering a balanced blend of Pinot Noir and Chardonnay. It has made the demanding choice to only declare vintage the years considered exceptional. 1874, 1904, 1928, 1955, 1964, 1971, 1976, 1985, 1999, 2008, 2012 and 2013 are all great vintages, demonstrating the capacity of our wines to transcend time while retaining an incomparable freshness.

YEAR 2013

2013 was a late year in terms of weather. After a cold and wet winter and spring, which caused the vines to flower late, the summer sun allowed for exceptional ripening right up to the harvests. These took place on 24th September, in the sunshine, and were among the latest harvests of the past 30 years. The grapes picked gave rise to chiselled, elegant wines with remarkable acidity, thereby expressing all the complexity of the past viticultural year.

BLEND

GRAND & PREMIER CRUS: 100%
PINOT NOIR: 53%
CHARDONNAY: 47%
AGEING: 9 years

VINTAGE: 2013
CRUS: Verzenay, Verzy, Bouzy, Mareuil-sur-Aÿ
CRUS: Mesnil-sur-Oger, Cramant, Chouilly, Oger, Vertus, Trépail
DOSAGE: 7.5g/L Brut

PILLARS



TERROIR

We select the best grapes for Le Vintage that only come from Grand and Premier Cru parcels, for elegance and complexity.



SAVOIR-FAIRE

We perpetuate the original principle of Champagne vinification, without malolactic fermentation, to preserve the incomparable freshness of our wines through the years.

2013

VINTAGE

We have chosen to craft a 2013 vintage, an exceptional year that benefited from the influence of the continental climate, which resulted in producing chiselled and elegant wines.



AGEING

We mature Le Vintage for at least 9 years in our cellars to achieve a unique aromatic complexity.





BEST SERVED
Chilled between 8 and 10°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

EYE

Crystalline gold with silver shimmers.

NOSE

The initial bouquet, intense and harmonious, reveals aromas of orchard fruit, praline, flint and acacia honey. This is followed by subtle notes of orange blossom, lemon and pistachio.

PALATE

Chiselled on the palate with these same delicate aromas and an intense, concentrated tension. A superb balance of power, complexity and harmony that ends with a mineral, zesty freshness.

FOOD PAIRING

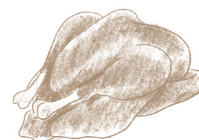
Suggestions:

GASTRONOMY

Lobster gratin with spices.

CASUAL PLEASURE

Poultry medallion with lemon-infused sauce.



Poultry



White peach



Morels



Abondance cheese