La Noble Cuvée Blanc de Blancs

“Finesse & Subtlety”

The Noble Cuvée Blanc de Blancs expresses the Lanson style with great finesse. Its subtlety is based on a fine selection of Grands Crus grapes from the Côte des Blancs, combining minerality and complexity. Only 11 vintages have been chosen to make the Noble Cuvée Blanc de Blancs.

The fine and elegant style of the Noble Cuvée Blanc de Blancs is the result of a unique savoir-faire based on:

- The exclusive choice of Grands Crus of Chardonnay.
- The original Champagne vinification method for incomparable fruitiness and freshness.
- A patient ageing to sublimate the wines.

YEAR 2002

« 2002 provided wines of exceptional complexity and balance, combining richness of fruit and brilliance of matter wonderfully. »

Hervé Dantan,
Winemaker at Lanson

BLEND Chardonnay:	100%	Crus: Avize, Le Mesnil-Sur-Oger, Cramant, Oger et Chouilly	
GRANDS CRUS:	100%	**VINTAGE:**	2002
AGEING:	17 years	**DOSAGE:**	6g/l Brut

TASTING NOTES

EYE: gold - green highlights - fine bubbles.

NOSE: white flower aromas - honey and wax - notes of citrus - almond - hazelnut.

PALATE: fresh and precise attack - fruity flavours - summer pear - citrus - mineral notes - great persistence.

AN INTERNATIONALLY APPRECIATED CHAMPAGNE :

- **GOLD MEDAL:** Japan Wine Challenge – 2019
- **16,5 PTS:** : La Revue du Vin de France Wines Guide - 2020