

Le Clos Lanson

A RARE WINE

“To taste Clos Lanson is a journey to our iconic plot in the heart of Reims. It offers the unique wine signature with a great personality.”

Hervé Dantan, Winemaker

A UNIQUE SINGLE VINEYARD

Located in the heart of Reims, the Clos Lanson is the only hectare of vineyard to remain within the historical walls of the city. Hidden behind high walls, this single vineyard of Chardonnay dating back to the 18th century offers a breathtaking view of the Cathedral. Located just above the House cellars, the Clos Lanson is farmed like a true garden both because of its unique location and the special care it receives on a daily basis. In addition this single vineyard benefits from a very pure, chalky soil and an exceptional microclimate which is favourable for the development of the vine. Each year only a very limited number of vintage bottles are produced.

YEAR 2008

Patience, regularity and freshness are the key words of this viticultural year, marked by a particularly challenging weather at the start of the vegetative cycle, then ideal for veraison. The dry and cool weather in summer, coupled with the specific microclimate of the Clos, allowed to harvest Chardonnay grapes on 15th September that boasted a rare balance between freshness and concentration. After twelve years on the lees, the wines of the Clos Lanson reveal a remarkable delicacy and purity.

BLEND

CHARDONNAY: 100%
PLOT: Clos Lanson in Reims
VINIFICATION: Oak barrels, 100% NML fermentation
BOTTLES DRAWN: 6,768 bottles / 256 magnums

VINTAGE: 2008
AGEING: 13 years on its lees and 6 months minimum post disgorgement
DOSAGE: 4g/L Extra Brut

PILLARS



TERROIR

We select only the best Chardonnay grapes from the Clos Lanson. This one hectare single vineyard farmed under the biodynamic principles, is certified HVE since 2019.



SAVOIR-FAIRE

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



Clos Lanson

VINIFICATION IN WOOD

The wine is vinified in oak barrels from the Argonne forest during few months in order to develop aromas of great delicacy.



AGEING

Le Clos Lanson 2008 has been ageing 12 years in our cellars before getting to market to achieve ultimate 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

A light gold colour gently tinted with green shimmers and illuminated by a fine stream of bubbles.

NOSE

Lively and precise on the nose with a delightful freshness. Fragrances of citrus and notes of pastries come together to shape an intense bouquet.

PALATE

Chiselled on the palate, blending notes of yuzu, pear and orange blossom with real finesse. The subtle flavours of vanilla, hazelnut and coconut are the result of ageing in oak barrels, offering depth to the aromatic palette and a perfect balance for the freshness of this 2008 vintage. The wine appeals for its complexity and mineral purity.

FOOD PAIRING

Suggestions:

GASTRONOMY

Pan-seared seabass with its scales, infused with sweet spices.

CASUAL PLEASURE

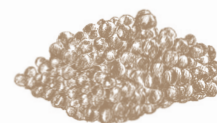
Shellfish platter.



White asparagus



Hazelnuts



Caviar