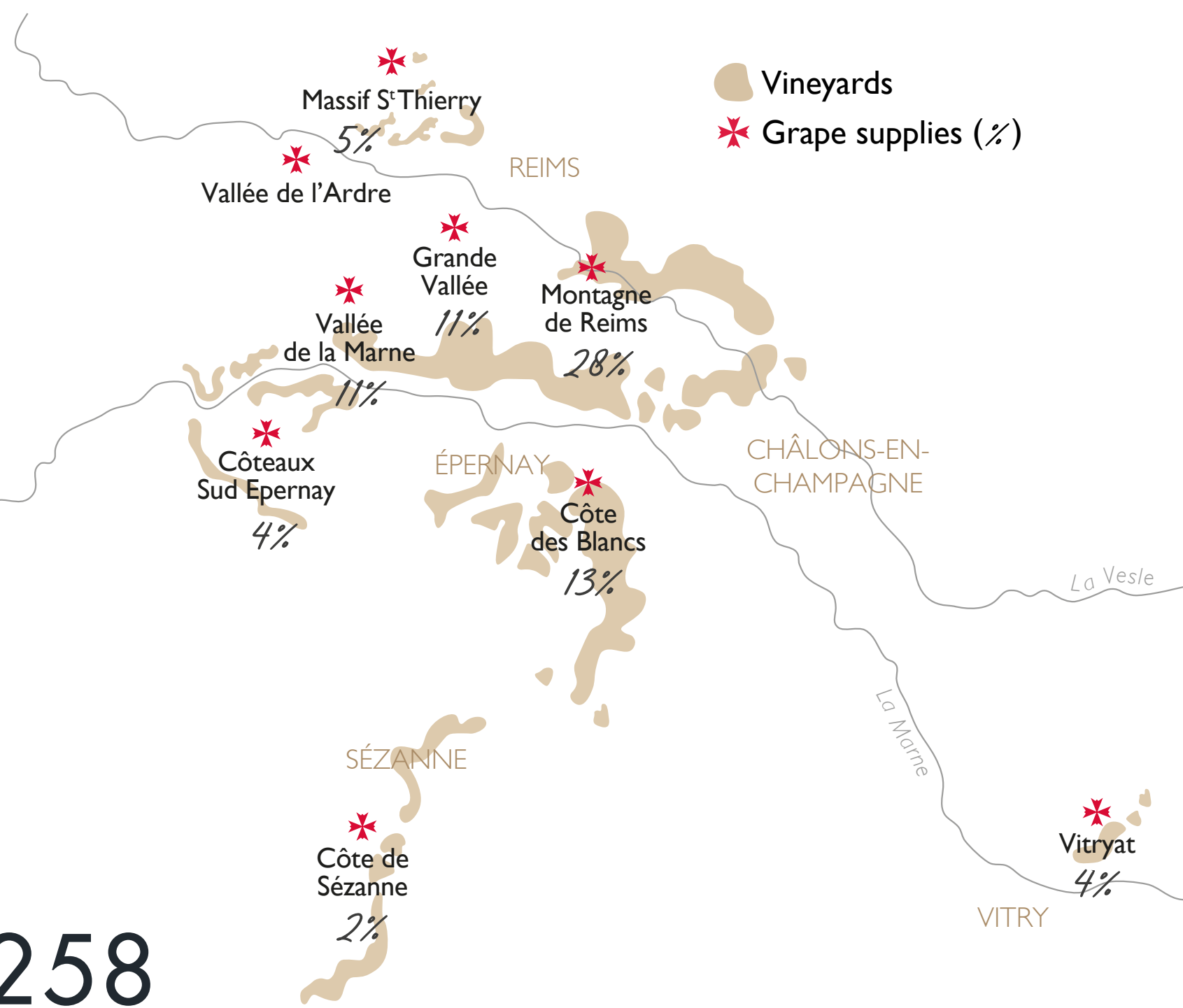




LE BLACK CRÉATION 258

258TH BLEND

Pinot Noir 50%	Number of Crus	92	TROYES Côte des Bar 22%
	Including Grand and Premier Crus	49	
	Harvest 2018	68%	
Chardonnay 35%	Reserve wines	32%	Côte des Bar 22%
	Including vintage reserve wines aged in stainless-steel tanks 2008 - 2009 - 2013 - 2014 - 2015 - 2016 - 2017	16%	
	Including perpetual reserve wines aged in stainless-steel tanks	12%	
Meunier 15%	Including perpetual reserve wines aged in barrels	4%	Côte des Bar 22%
	Wines without malolactic fermentation	75%	
	Ageing	4 years	
Dosage		8g/L Brut	



2018 HARVEST

2018 was a year of exceptional quality, offering near-perfect weather conditions, that were both hot and dry. The warm sunshine, which continued into very late autumn, allowed the vines to develop in their own time. They were protected from any disease or water stress, as the very wet winter had allowed for plenty of water to be stored. The early harvests began on 20 August.

Respecting the unique character of each parcel made it possible to harvest rich and complex Pinot Noirs. The Chardonnays revealed a freshness and exceptional elegance, while the Meuniers stood out for their remarkable softness, revealing wonderful notes of fruit and spice.

SENSATIONS

EYE Amber shimmers are reflected in a gleaming colour with a fine stream of bubbles.

NOSE A bouquet of tangy fruit among which aromas of William pear, apple and citrus are precisely identifiable. After a few minutes, aromas of freshly-baked pastries appear.

PALATE Generous with flavours of ripe orchard fruit, notes of mandarin, lemon and grapefruit that burst on the palate, providing a sensation of freshness. Maturity is expressed through notes of brioche and dried fruit.

STORAGE AND SERVING



Serving temperature – between 6 and 8°C.

Keep away from light and at a constant temperature, between 10 and 15°C.

FOOD PAIRING



GASTRONOMY

Mushroom ravioli with parmesan shavings.

CASUAL PLEASURE

Salmon fish & chips with sweet potato fries.

“Each Création is a unique recipe, an opportunity to take the precision of our blends even further while never straying from the iconic, fresh and elegant style of Maison Lanson.”

Hervé Dantan | Cellar Master at Maison Lanson