La Noble Cuvée Brut

CHAMPAGNE Lanson 1760

“Plenitude & Excellence”

Since 1760, the Maison Lanson has been committed to offering exceptional Champagnes. Created in 1979, the Noble Cuvée is the fruit of this passion. Only 14 vintages were chosen to make the Noble Cuvée Brut. It is an audacious creation allowing the wines to be sublimated by time.

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

- The exclusive choice of Grands Crus.
- A majority of Chardonnay in the blends to combine finesse and complexity.
- The original Champagne vinification method for incompa rable fruitiness and freshness.
- A patient ageing to sublimate the wines.

YEAR 2002

After a mild, sunny and damp winter, the spring of 2002 was hot and dry. The vines benefited from a rare phenomenon of concentration, resulting in rich, very healthy and perfectly ripe grapes.

BLEND Chardonnay: Pinot Noir:	 70% 30%	Crus: Avize, Le Mesnil-Sur-Oger, Cramant, Oger Crus: Verzenay	
GRANDS CRUS:	100%	**VINTAGE:**	2002
AGEING:	17 years	**DOSAGE:**	6g/l Brut

TASTING NOTES

EYE: light gold - very fine bubbles - very persistent cord.

NOSE: candied citrus aromas - white flowers - roasting and mineral notes.

PALATE: dense and fresh attack - complex citrus flavours - notes of pear - spices - honey - mineral touch.

AN INTERNATIONALLY APPRECIATED CHAMPAGNE:

- **GOLD MEDAL:** Japan Wine Challenge - 2020
- **95 PT:** Grandi Champagne - Alberto Lupetti - 2020