

Le Rosé

FRUITY & DELICATE

"The freshness and delicate fruitiness of Le Rosé cuvée compliments the Maison's historic expertise in making Rosé Champagne."

Hervé Dantan, Winemaker

THE CUVÉE

Lanson is one of the pioneer Houses to have produced a blended rosé, as early as 1833. It was in 1949 that the Lanson family decided to make a cuvée with the characteristic freshness of the Maison's style. The subtle addition of red wines - from emblematic Crus such as Bouzy or Les Riceys - the exclusive use of rosé reserve wines and the original vinification method, for the most part without malolactic fermentation, give it a unique pale, salmon colour – it bestows a fruitiness and a finesse that combined, distinguish it from other rosé Champagnes. Its delicate notes make it the ideal aperitif for a long summer evening, a picnic or the elegant accompaniment to a gourmet dessert.

BLEND

NUMBER OF CRUS: 100
GRAND & PREMIER CRUS: 50%
PINOT NOIR: 53%
CHARDONNAY: 32%
PINOT MEUNIER: 15%

HARVEST BASE 2015
RED WINES: 7%
ROSÉ RESERVE WINES: 35%
AGEING: 4 years
DOSAGE: 8g/L Brut

PILLARS



TERROIR

We select our grapes from over 100 Crus, half of which are Grand and Premier Crus, for precision and elegance.



SAVOIR-FAIRE

We adhere to the original principle of Champagne vinification, with predominantly non-malolactic fermentation, for incomparable fruitiness and freshness.



RESERVE WINES

We use 30 to 40% of rosé reserve wines, some aged for over 20 years, for consistency of style and aromatic intensity.



AGEING

We mature our Champagnes for at least 4 years in cellars to develop outstanding complexity.



BLEND

We subtly add 7% of Pinot Noir and Pinot Meunier red wines to the blend to create a delicate fruitiness.





BEST SERVED
Chilled between 6 and 8°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

Le Rosé has a beautiful subtle pink salmon colour with fine, light bubbles.

NOSE

The fine scents of raspberry, pomegranate and blood orange enhance a delicate note of rose.

PALATE

On the palate, a beautiful mineral crispness is accompanied by subtle floral and fruity notes of strawberry, redcurrant and pomelo.

FOOD PAIRING

Suggestions :

GASTRONOMY

Half-cooked Salmon in sesame crust and small fennel.

CASUAL PLEASURE

Tuna tataki with soy sauce, ginger and wasabi.

Strawberries with cream (like at Wimbledon).

