



“Freshness & Elegance”

Le Black Label Brut owes its iconic name to Victor Lanson who gave it in 1937, both as a proof of openness to the world and as a tribute to the Royal Court of England which Lanson has been officially supplying since 1900.

The authentic style of Le Black Label Brut comes from a unique savoir-faire based on:

- A selection of the finest Crus of Champagne (including historical villages such as Dizy, Verzenay, Trépail ...)
- The original Champagne vinification method for incomparable fruitiness and freshness.
- A palette of reserve wines counting numerous vintages spread over 20 years.
- A longer ageing time in cellar.

BLEND			
Number of Crus:	100	Pinot Noir:	50%
Grands & Premiers Crus:	50%	Chardonnay:	35%
		Pinot Meunier:	15%
AGEING:	4 years	DOSAGE:	8g/l Brut
HARVEST BASE:	2015	RESERVE WINES:	35%

TASTING NOTES

EYE: brilliant - clear - amber highlights - stream of fine bubbles.

NOSE: springtime aromas - « toasty » hints - honey notes.

PALATE: bouquet of ripe fruits - citrus notes - maturity - lightness - freshness.

AN INTERNATIONALLY APPRECIATED CHAMPAGNE:

- **DOUBLE GOLD MEDAL:** Sakura - Japan Women's Wine Awards - 2019
- **91 PTS:** Wine Spectator - 2019
- **GOLD MEDAL:** The Champagne & Sparkling Wine World Championships - 2019