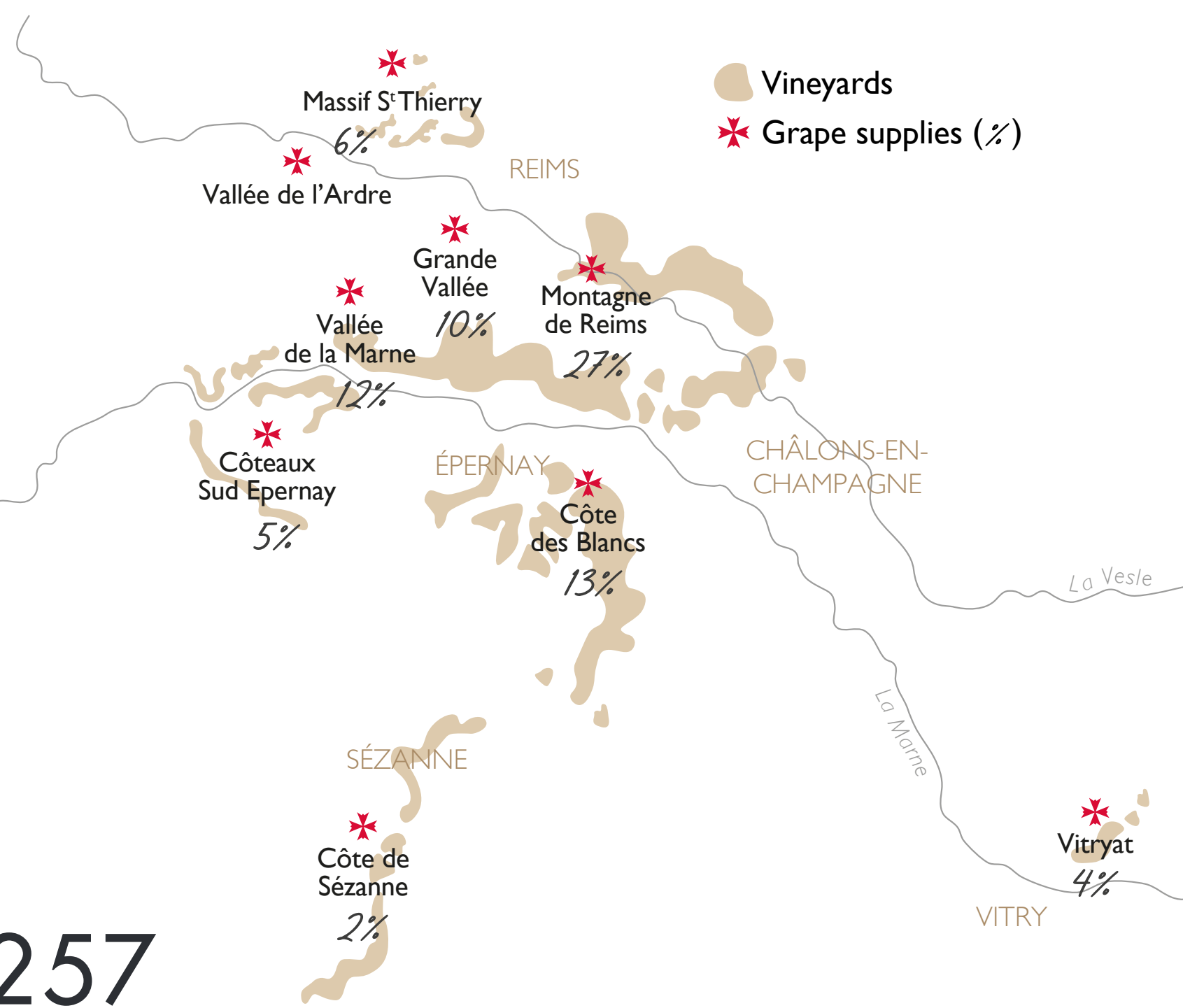




LE BLACK CRÉATION 257

257TH BLEND

Pinot Noir 51%	Number of Crus	95	TROYES Côte des Bar 21%
	Including Grand and Premier Crus	50	
Chardonnay 36%	Harvest 2017	55%	
	Reserve wines	45%	
	Including vintage reserve wines aged in stainless-steel tanks 2008 - 2010 - 2012 - 2013 - 2014 - 2015 - 2016	19%	
Pinot Meunier 13%	Including perpetual reserve wines aged in stainless-steel tanks	21%	
	Including perpetual reserve wines aged in barrels	5%	
	Wines without malolactic fermentation	76%	
Ageing	4 ans		
Dosage	8g/L Brut		



“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 | Winemaker at Maison Lanson

2017 HARVEST

2017 is a perfect illustration of the uniqueness of each harvest. After a winter and spring marked by record high temperatures came the shock of intense frost from 16 to 21 April, which damaged the vines. This was followed by a warm and sunny summer that ended in torrential downpours and hailstorms, causing mould to develop quickly. The harvests were accelerated and extra care was taken in sorting the grapes. The harvests took place between 29 August and 11 September 2017. These conditions benefited the Chardonnays with an unusual elegance and freshness. The Pinots Noirs revealed an intense fruity character, while the Pinots Meuniers from the Vallée de la Marne boasted generosity and suppleness.

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.