



“Freshness & Plenitude”

Le Black Réserve was created by Hervé Dantan, the house winemaker, upon his arrival in 2013 to offer a Lanson non-vintage Brut combining freshness, complexity and fullness in order to seduce wine and gastronomy connoisseurs.

The style of Le Black Réserve comes from a unique savoir-faire based on:

- A selection of the finest Crus of Champagne, including 70% of Grands and Premiers Crus.
- The original Champagne vinification method for incomparable freshness.
- 45% of reserve wines from a fine collection of Grands and Premiers Crus, matured in oak casks, spread over 20 years.
- A longer ageing time in cellar.

BLEND		Pinot Noir:	50%
Number of Crus:	100	Chardonnay:	35%
Grands & Premiers Crus:	70%	Pinot Meunier:	15%
AGEING:	5 years	DOSAGE:	7g/l Brut
HARVEST BASE:	2014	RESERVE WINES:	45%

TASTING NOTES

EYE: deep yellow - golden highlights.

NOSE: biscuit notes - almond paste - pear - mirabelle jam - strawberry - liquorice aromas - fern - honey - soft spices.

PALATE: intense and mature fruit - ample and refined texture - citrus and chalk freshness - density and vitality.