

Champagne Lancelot Pienne

Cramant



“Accord Majeur” Brut NV

The new release of Gilles Lancelot’s Accord Majeur bottling is from the base year of 2017 and spent more than five years aging sur latte prior to disgorgement in November of 2023. The cépages this year is eighty percent pinot meunier and ten percent each of pinot noir and chardonnay. It was finished with a dosage of five grams per liter. The wine’s bouquet is deep and excellent, wafting from the glass in a mix of apple, nectarine, a touch of hazelnut, warm bread, a complex base of chalky soil tones, dried flowers and a gently smoky topnote. On the palate the wine is crisp, full-bodied, focused and complex, with a fine core of fruit, lovely soil signature, a zesty spine of acidity, elegant mousse and a long, vibrant and beautifully balanced finish. This is an outstanding example of non-vintage Brut! 2024-2045+.

92 pts—John Gilman, A View from the Cellar, September-October 2024

80% Pinot Meunier, 10% Chardonnay, 10% Pinot Noir. From 50-year-old vines in Monthelon and Mancy (Côteaux Sud d’Épernay) and 45-year-old vines in Boursault (Vallée de la Marne). **73% from 2016**, 27% from their Réserve Perpétuelle. 60 months sur lattes. Disgorged June 2023. Dosage 5 g/l.

*This is creamy, and silky, and dense – just a little hedonistic. Grainy texture and grainy savouriness: rye sourdough, spelt flour. A kind of copper burnish in the taste. As if it’s dusted with tamarind and sumac. Lots to hold your attention here and a real foodie champagne. **GV***

17/20 pts—Tamlyn Currin, jancisrobinson.com, May 2024

Real beginning, middle and end to this wine, with masses of precise but generous quince fruit. Spicy finish.

17/20 pts—Tamlyn Currin, jancisrobinson.com, June 2023 [base year 2015]