

Champagne Lancelot Pienne Cramant



Marie Lancelot Grand Cru Extra Brut 2018

The 2018 Lancelot-Pienne “Cuvée Marie Lancelot” Blanc de Blancs was disgorged in June of 2024, after five years aging sur latte and finished with a dosage of 2.25 grams per liter. It is made entirely from the family’s oldest vines in the village of Cramant, with the vines averaging fifty-five years of age. The wine’s bouquet is pure and precise, wafting from the glass in a mix of apple, pear, a hint of passion fruit, brioche, a complex base of chalky minerality, almond, fruit blossoms and a touch of honeysuckle in the upper register. On the palate the wine is bright, complex and full-bodied, with an excellent core of old vine fruit, superb mineral drive and grip, a lovely spine of acidity, great focus and balance and a long, complex and vibrant finish. Though this is quite low dosage, the ripeness of the 2018 vintage give this wine a bit of accessibility out of the blocks that is not found in the new non-vintage releases from this fine domaine. 2025-2060.

93+ pts–John Gilman, View from the Cellar, July-August 2025