

Champagne Lancelot Pienne

Cramant



Table Ronde Grand Cru Blanc de Blancs Extra Brut NV

From the base year of 2020 and includes twenty-five percent reserve wines. The fruit hails from the communes of Cramant, Avize and Chouilly and the vines are fifty years of age. The vins clairs are raised in stainless steel and were given an élevage of ten months prior to bottling up for secondary fermentation. The wine was disgorged in June of 2024, after forty-one months aging sur latte and finished with a dosage of 2.7 grams per liter. The wine's aromatic constellation is bright and complex, delivering notes of pear, apple, almond, brioche, chalky minerality and a topnote of white flowers. On the palate the wine is brisk, focused and full-bodied, with a fine core of fruit, excellent mineral undertow, frothy mousse, a serious girdle of acidity and very good balance on the long and still quite youthful finish. With its low dosage, to my palate this wine needs a bit of cellaring time to soften up its acids. It will be a lovely bottle once those acids become a bit less piercing. 2028-2050+.

92+ pts—John Gilman, A View from the Cellar, July-August 2025

From the superb base year of 2019...The vins clairs are raised in tank until second bottling in June of 2020 and the wine was aged sur lattes for forty months prior to disgorgement in November of 2023 and a finishing dosage of 2.7 grams per liter. The wine offers up a beautifully-refined nose of pear, golden delicious apple, almond, brioche, chalky minerality and a topnote of white flowers. On the palate the wine is vibrant, full-bodied and still youthfully racy, with a lovely core of fruit, fine mineral drive, frothy mousse and a long, beautifully balanced and complex finish. This is already quite tasty but is clearly built to age and will be an even better drink four or five years down the road. 2024-2050+.

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

100% Chardonnay. 45-year-old vines. 76% from 2019, 24% from their perpetual reserve. 36 months sur lattes. Disgorged May 2023. Dosage 2.7 g/l. *Very vertical. Quite a bit of power on the channel lines but the fruit inside the core is rich and fleshy. Crushed pears and iodine. His wines really play on the finish rather than front or middle. Acidity like brushed steel and then Brazil nuts and then lime. Demanding but also giving.*

16.5/20 pts—Tamlyn Currin, jancisrobinson.com, April 2024

(100% chardonnay, 80% from 2017 harvest, disgorged January 2022, 3.5 g/L, 12%). There is slightly better layering to the fresh aromas of apple, floral, spice and more obvious yeast influence. The delicious and fleshy, indeed almost creamy, medium-bodied flavors are supported by a slightly less firm effervescence on the complex, clean and nicely dry finale. I personally prefer a more prominent mousse but even so, this is satisfying and refreshing.

92 pts—Allen Meadows, Burghound, October 2023

The following has also reviewed this wine:

92 pts—Roger Voss, Wine Enthusiast, December 2023