



## LANCELOT-PIENNE ACCORD MAJEUR BRUT NV

certified sustainable (HVE)

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Father and son Gilles and Julien Lancelot, both enologists, come from a long lineage of growers and today farm nearly 22 acres of vines. Their base is in Cramant, and their 78 parcels are spread over the northern end of the Côte des Blancs, dip over into the Côteaux Sud d'Épernay, and reach into the Marne Valley.

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### VINEYARD



**Site:** The Pinot Meunier comes from vines in the Marne Valley; the Chardonnay comes from the Côte des Blancs; the Pinot Noir comes from the Côteaux Sud d'Épernay around Boursault. The champagne is an accord between three grapes and three terroirs.

**Soil:** Clay-limestone overtop of Campanian chalk.

**Vines:** From 40 parcels with an average age of 55 years; vines face predominantly south. Viticulture is certified HVE (High Environmental Value) and organic treatments always get priority.

**Varieties:** Pinot Meunier (80%), Chardonnay (10%) and Pinot Noir (10%).

### CELLAR

**Vinification & Aging:** Bottled in July after the harvest and aged for five years on the lees before disgorgement. Base vintage is noted on the back label, and reserve wines come from a solera dedicated to this cuvée started in 1998.

**Dosage:** 5 g/l.

**Production:** Just under 700 cases.

**Profile:** Fresh, pure and full-bodied with a generous core of red fruit. Rich with a lingering finish.

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