



## LANCELOT-PIENNE INSTANT PRÉSENT 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:** Subtle marriage between three expressions of Chardonnay: minerality and purity from the Côte des Blancs (mostly Cramant), crispness and generosity from the Côteaux Sud d'Épernay (Monthelon) and lightness and lift from the limestone hill of Bisseuil on the Montagne de Reims.

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

**Vines:** From vines that average 45 years of age. Viticulture is certified HVE (High Environmental Value) and organic treatments always get priority.

**Varieties:** Chardonnay.

### CELLAR

**Vinification & Aging:** Elevage goes until July following the harvest, and for Instant Présent it's practically all done in steel. Then the wine is put in bottle *en tirage* for some 30 months on the lees before disgorgement. The base vintage is noted on the back label, and reserve wines come from a solera dedicated to this cuvée started in 1998.

**Dosage:** 4.5 g/l.

**Production:** 2,000 cases.

**Profile:** The perfect apéritif wine—fresh, lifted, chalky, and full of white and yellow orchard fruits. *Yesterday is history, tomorrow is a mystery, but today is a gift—that's why the wine is called Instant Présent.*