



LANCELOT-PIENNE MARIE LANCELOT

GRAND CRU EXTRA BRUT VINTAGE

certified sustainable (HVE)

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.

VINEYARD



Site: From six plots spread across the commune of Cramant, on the ridge and down along the flanks, with vines facing every exposition.

Soil: Shallow clay-limestone overtop of Campanian chalk.

Vines: Average age of the vines is 55 years. Viticulture is certified HVE (High Environmental Value) and organic treatments always get priority.

Varieties: Chardonnay.

CELLAR

Vinification & Aging: Elevage in steel and neutral 600L *demi-muids* for ten months with most lots undergoing malolactic fermentation. Aging *en tirage* on its lees in bottle for at least 42 months.

Dosage: Less than 3 grams per liter.

Production: 1,500-2,500 bottles.

Profile: One of the rare 100% Cramant Champagnes and a classic representation of the commune with its bold, ripe fruit and superb limestone minerality. Named after Gilles' daughter, Marie.