

C H A M P A G N E



ALBERT LEBRUN

... Bio ...

Putting Nature in the heart of its action to bring the finest, is the ultimate desire of Maison Albert Lebrun by unveiling its organic Champagne. This cuvée is the latest creation from its prestigious Terroir Collection. This organic Champagne is made exclusively from organic viticulture to have a perfect harmony between earth, vineyards and the human. For the House, creating an organic Champagne is also part of a global process respectful for the environment, with the care for eco-friendly packaging.



TERROIR

Massif of Saint Thierry - Marne Valley - Côte des Blancs.
Vineyard grown in Organic farming.

BLEND

90% Pinot Noir.
10% Chardonnay.

DOSAGE

8 g / L

TASTING NOTES

A golden yellow color with subtle reflections with a fine effervescence.

The nose is gourmet with light aromas of juicing pear, blackcurrant jam and following with a touch of spices and caramel.

The palate has a perfect balance with a first impression of subtle redcurrant and rhubarb notes. The freshness brings to a dazzling finish with a hint of lime zest.

Serving temperature between 8 and 10 °C.

PAIRINGS

Ideal as an aperitif or with seared fish.

CHAMPAGNE ALBERT LEBRUN - EPERNAY - FRANCE

Drink responsibly.