

C H A M P A G N E



ALBERT LEBRUN

... Blanc de Noirs ...

*Extra Brut*

Founded in 1860 by Leon Lebrun in Avize, in the heart of the « Cotes des Blancs » which has become later classified Grand Cru Village. His Son Albert, gave his final Name to the House which last and respect the tradition for more than 135 years.

Since 2003, House of Champagne Albert Lebrun is part of the Rapeneau Family who has become one of the largest independent grower in the Champagne Region. The "Terroir Collection" is the gathering of talents patiently handed down over the generations associated with the most prestigious family vineyards.



... TERROIR ...

Pinot Noir from «Côte des Bars» and «Vallée de la Marne».  
Pinot Meunier from «Vallée de la Marne».

... BLEND ...

63% Pinot Noir.  
37% Pinot Meunier.

... DOSAGE ...

6 g/l.

... TASTING NOTES ...

Colour :

An elegant golden yellow colour.

Nose :

A fresh and fruity nose, very rich and aromatic.

Palate :

The palate is crisp with a dense first impression. A beautiful expression unveils with delicate plum notes.

... RECOMMENDATIONS ...

Storage :

Enjoy preferably within 2 years.

Serving température :

Between 8° and 10°C.

Pairing :

Perfect for an aperitif or a simmered meat.