



Blanc de Blancs

100% Chardonnay matured in casks

A Noble Wine

BRUT VINTAGE 2011

*Terroir of the Côte des Bar – Kimmeridgian basement – clay-limestone soil
Plot of Dalivard in Celles sur Ource, North exposure - Chardonnay – Vineyard of 20 years old
Harvested the 5th of September 2011 – Potential degree: 11°3
Fermented & aged in oak during 9 months – Bottling the 16th of July 2012*

The Vine

This champagne is from a viticulture centered around the balance of the plant. We use a natural grass alternated with plowing the soil to reveal fully each soil. These vines receive no chemical products. Rather, we apply treatments with minerals, plant extracts and essential oils to stimulate their natural defenses and offer you a beautiful grape, greedy and concentrated.

This cuvee isn't organic certified but its vineyard is worked without chemicals since 2006.

The Wine

A beautiful pale golden-yellow robe.

An abundant lasting head with fine bubbles.

A strong, sophisticated nose, with white fruit, fresh butter, hazelnut and roasted notes.

Lively and fresh in the mouth with a rich and appetizing palette of Mirabelle plum, brioche and caramel.

A long finish which leaves marvellous lasting memories.

This vintage goes well with generous dishes such as poularde à la crème et aux morilles (chicken with morel mushrooms in a creamy sauce) and even tarte tatin (caramelized apple pie).

Dosage: 6 g/L of sugar

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