



BRUT Lucie Cheurlin

70% Pinot Noir – 30% Chardonnay
Charming & Voluptuous

Terroir of the Côte des Bar – Kimmeridgian basement – clay-limestone soil

Blend of different plots with 70% Pinot noir & 30% Chardonnay

22% of 2016 harvest blended with Reserve wines from 2008 to 2015

Fermentations on stainless steel tank - Ageing on fine lees – Bottling the 24th of July 2017

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. The vines from which this blending comes are mainly in organic converting, so worked without chemicals. But the part issued from the “reserve wines” is still issued from a reasoned winegrowing, with some chemicals. Today the whole domain is worked without chemicals. 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

The wine

**Pale gold & Luminous Robe.
Fine & abundant bubbles**

On the Nose: A generosity that reveals a basketful of fruits and ends in a lovely flower touch.

On the palate: the first feeling is silky & fresh. A perfect maturity with notes of butter & brioche. Ample & fine, the palate is well balanced between sweetness & freshness; fruits & power; to end with a long & elegant final touch on the palate.

This champagne is a real delight for cocktail time. We advice you also to taste it at any time of the day.

Dosage : 9g/L of sugar

**CHAMPAGNE L&S CHEURLIN - 86, grande rue – 10110 Celles sur Ource
Tél : 03 25 38 55 04 – Fax : 03 25 38 58 33 - Email : contact@champagne-ls.com**