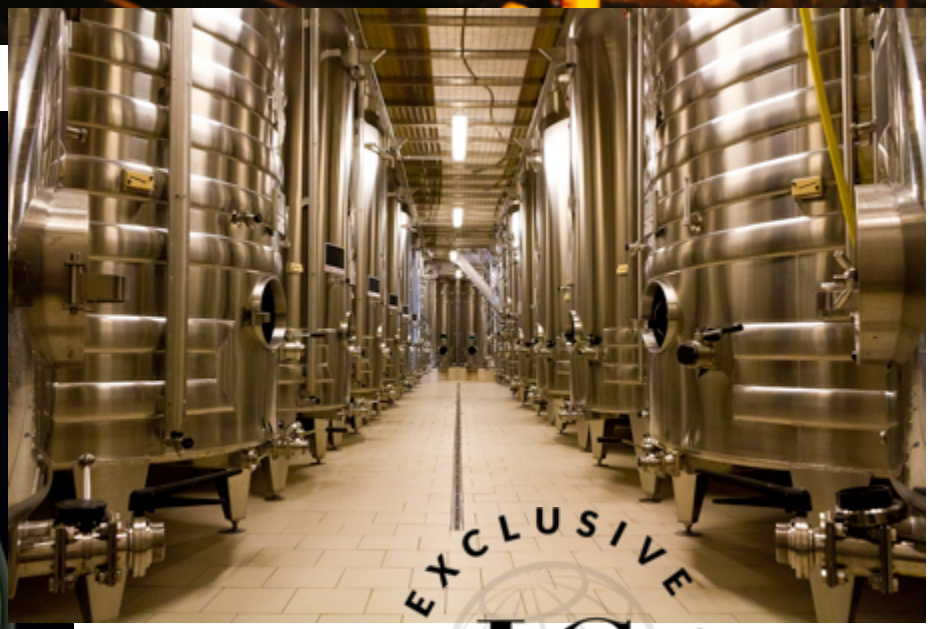
CHAMPAGNE
BERNARD LONCLAS
BASSUET - FRANCE



EXCLUSIVE
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INTERNATIONAL CELLARS

Champagne Bernard LONCLAS Selection Brut 75cl

Production

A fine balance between the crisp Chardonnay (30%), the intense fruitiness of the Pinot Meunier (50%) and the vinosity of the Pinot Noir (20%) echoing the traditional cuvee so dear to its founder.
Dosage of sugar: 11g/l.

Tasting Notes

Robe: beautifully sparkling straw gold with orangey highlights.
Nose: fruity and complex (plum and strawberry).
Mouth: a strong crispness lingering on notes of strawberry.

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Champagne Bernard LONCLAS Blanc de Blancs Brut 75cl

Assemblage: 100% Chardonnay
Maturation: 36 months
Dosage: 8g/L

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Gustative Impressions:

Fine long lasting bubbles, pale yellow & green hues
Nose: floral and fruity notes (citrus and peach).
Palate: nice balance and fruity.

Champagne Bernard LONCLAS Rosé Brut 75cl

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Assemblage :	**60% Chardonnay**
	40% Pinot Meunier
Maturation:	**36 months**
Dosage:	**10g/L**

Gustative Impressions:
Delicate, and long effervescence, light pink hues
Nose: wild strawberries , with floral notes.
Palate: fresh, bright and elegant finish