CHAMPAGNE
BERNARD LONCLAS
BASSUET - FRANCE

CUVÉE SÉLECTION

Personality and Subtlety

Creator of excellence
since 1976

www.champagne-lonclas.com

CUVÉE SÉLECTION

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.

Food and Wine Pairings

Magnificent as an aperitif or for receptions.

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