



• CHAMPAGNE •  
**PAUL LEBRUN**

Depuis 1902

# La Signa-Terres

When flint and chalk come together to form one. The "Signa Terres" cuvée is a blend of plots from Cramant (Côte des Blancs) and Sandoy (coteaux Sézannais). It reveals the terroir and typical characteristics of the Chardonnay grape, with a blend of purity and elegance. >>



## GRAPE VARIETY:

100 % chardonnay

## TERROIR :

20 % Côte des blancs and 80 % coteaux Sézannais

## DOSAGE :

BRUT: 8 gr/l

## WINEMAKING :

In thermos-regulated vats

## MINIMUM AGEING:

45 months

## SERVING TEMPERATURE:

8 to 10°C



With intense impact and a buttery, creamy character, slightly developed fruit like baked apple and quince unveil. Refreshing citrus and roasted almonds notes on a light blossomy background recall acacia as fine autolysis comes along with a touch of toast.



Soft palate with a mild dosage welcomes creamy, airy bubbles, imprinting the texture and freshness, as ripe, concentrated, high yet not firm acidity builds structure. With citron fruit, salted almonds and melliferous hints, the finish lingers with toast and zesty crunch. A ready to drink, pleasurable wine.

*Floral / Greedy*

88-89  
/100

Tasting note from Julia Scavo,  
3rd best sommelier in Europe in 2017

## Le terroir

Terroir has an absolute meaning for Paul Lebrun's winegrowers. It unquestionably links the soils and the vintages through the hand of man. A symbiosis emerges, its identity magnified by the winemaker, giving birth to these rare wines. This omnipresent factor impacts the substances year after year, shaping the soul of each bottle. Typicity can be seen in the chalky soils of the Côte des Blancs. Coteaux Sézannais are revealed by a typical terroir marker, flint.

This gives rise to significant, rare flavour notes.