



• CHAMPAGNE •

**PAUL LEBRUN**

Depuis 1902

Jules  
2012



One man's passion. Jules Lebrun was a hard worker in the vineyard. Hard-working and passionate, it was with him that the house was born in 1839. This extra-brut vintage 2012 is an ode to the noble and courageous work of the vine. Chardonnay at its roots.?

**GRAPE VARIETY:**

100 % Chardonnay

**TERROIR :**

70 % Côte des Blancs et 30 % coteaux Sézannais

**DOSAGE :**

EXTRA BRUT: 5 gr/l

**WINEMAKING :**

30% in oak barrels and 70 % in thermos-regulated vats

**MINIMUM AGEING :**

9 years

**SERVING TEMPERATURE :**

8 to 10°C



Its stony dimension unveils a ripe character with notes of nectarine, peach, quince, honey and delicious pastry. Refreshed by chalky hints, white mushroom, mint and fern, with a light citrus peel twist.



Dry attack and a silky texture, its satiny mouthfeel wraps the tiny little bubbles, while boosts with juicy acidity. With flavours expressing citrus, citron fruit peel, the finish lingers with chalky hints, fresh almonds, reductive toast, and zests. Can drink now but has potential for further aging, up to a decade.

Floral / Elegant

92  
/100

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

*Le terroir*

Terroir has an absolute meaning for Paul Lebrun's winemakers. It unquestionably links the soils and the vintages through the hand of women and men. 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.