



CHAMPAGNE
PAUL LEBRUN
 Depuis 1902



Aline

The daughter of a wine maker, she joined Jules to create the dream of the wine estate. She raised the children and was an equal partner in the winemaking. She made the wine as she raised the children with her firm and loving hands.⁷¹



HARVEST :

Pure Year 2018

GRAPE VARIETY :

100 % Chardonnay

DOSAGE :

BRUT NATURE : 0 gr/l

WINEMAKING :

Temperature-regulated Stainless-steel tanks

MINIMUM AGEING :

34 months

SERVING TEMPERATURE :

8 to 10°C



On the nose one finds both ripe orchard fruits of apple, pear, and peach. These aromas extend into pineapples. The soil presents itself with flint and chalk. Finally, the lees aging provides fresh almonds.



The effervescence awakens the tongue to prepare the palate. There is no sweetness to this wine allowing the sharp acidity to be the lead actor. The lees aging provides a slight creaminess that finishes the acidity. The chalk sensation of drying cleans the palate. There is a saline finish with a persistence of lemon peels. This wine can be enjoyed now and will develop over the next decade.

Expressive / Minerality

90 / 100

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

Le terroir

Terroir has an absolute meaning to the winemakers of Paul Lebrun. The soil and grape uniquely linked through the hands of women and men. A symbiosis emerges, its identity magnified by the winemakers, giving birth to these rare wines. The soils of Coteaux Sézannais are revealed by a typical terroir marker, the signature and rare aroma of flint.