

Collection 120

Grand héritage

2014

A great wine not only in terms of its production but also in terms of what it represents; this bottle reveals itself as the signature of the ancestral art of champagne. This wine is a masterpiece that may never be achieved again.⁷



HARVEST :

Vintage 2014

GRAPE VARIETY :

100% Chardonnay Grand Cru

DOSAGE :

BRUT NATURE : 0 gr/l

WINEMAKING :

100% oak barrels

MINIMUM AGEING :

84 months on lees

SERVICE TEMPERATURE :

8 to 10°C



Take in the golden color before you discover the aromas. The first aromas are ripe stone fruit and minerality. The stone fruits become ripe nectarines and peach before pineapple and tropical fruits appear. Notes of freshly baked bread and pastries come to the nose accompanied with dairy notes of cream. The scent of chalk is noticed with cardamom.



The effervescence is creamy and lively. The acidity is sharp and focused with linear purity. The mouth feel is refreshing. The finish has a saline quality and is deliciously long. This wine drinks well now and will continue to improve over the next 10 to 12 years.

Harmonious / Perfumed

Le terroir

Terroir means everything to the Champagne Paul Lebrun winemakers. The soil and grape uniquely linked through the hands of women and men. Terroir extends to the forests of the Champagne region which provides the oak used to make the barrels used for this special wine. From the chalky soils of the Cote des Blancs to the oak trees of the Argonne Forest, the terroir produces distinctive and rare character to the wine.