



• CHAMPAGNE •
PAUL LEBRUN

Depuis 1902



Henri Grand Cru

Henri took over the vineyard and cellar from his father, Jules. A bold man, he never lost sight of the family dream. He continued to perfect his wine making skills and passed them on to his son Paul.



HARVEST :

Pure Year 2017

GRAPE VARIETY :

100% Chardonnay Grand Cru

DOSAGE :

EXTRA BRUT: 3 gr/l

WINEMAKING :

Temperature-regulated Stainless-steel tanks

MINIMUM AGEING :

45 months on lees

SERVING TEMPERATURE :

8 to 10°C



The wine opens with orchard fruits and notes of fresh peach extending into candied pears. It reflects the sun-drenched vineyards, true to the spirit of Cramant. There is a beautiful expression of lees aging in the cellar, driven by toasted almonds against a creamy, pastry-like background.



The effervescence is finely textured. Ample and structured on the palate projecting a ripe broad freshness. The chalk sensation gives a brightness to the palate. The retro-nasal finds toasted almonds candied lemons and spiced pears. The slight bitter after taste provides remarkable depth. The persistence in the mouth is long and distinctive. This wine can be enjoyed now and will develop over the next decade.

Bold / Structured

89
/ 100

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

Le terroir

Experience the freshness of a singular Extra-Brut, sourced from our Grand Cru plots in Cramant and Chouilly. The perfect combination of nature and heritage, yielding grapes of exceptional quality for this unique Cuvée. The pride of the winemakers at Champagne Paul Lebrun is evident in every bottle.