



• CHAMPAGNE •  
**PAUL LEBRUN**

Depuis 1902



Jules  
2013



Jules was a man of passion and patients. He established the vineyard and dug the cellar in 1839 on the site that would bear his grandson's name. This 2013 vintage Extra-Brut is an ode to the courageous work in the Chardonnay vineyards.<sup>71</sup>

**HARVEST :**

Vintage 2013

**GRAPE VARIETY :**

100% Chardonnay

**DOSAGE :**

EXTRA BRUT : 5 gr/l

**WINEMAKING :**

30% in oak barrels and 70% in temperature-regulated Stainless-steel tanks

**MINIMUM AGEING :**

108 months on lees

**SERVING TEMPERATURE :**

8 to 10°C



The initial aromas are of the chalk as well as mature fruits and vegetal notes. The fruit aromas become citrus peel, nectarine, quince and honey. Pastry notes appear. The chalk aroma reveals white mushrooms, mint, and fern.



The effervescence is extremely fine due to the long period of aging. The sweetness is not perceived but experienced in the full mouth feel. The acidity is juicy and joins the slight sweetness to balance the body of the wine. The drying sensation on the tongue is provided by the chalky soil and gives the finish the chalky notes with fresh almonds, bread and lemon zest. This wine should be enjoyed now and over the next decade.

Fresh / Elegant

*Le terroir*

For the growers of Paul Lebrun, terroir is paramount. This 2013 vintage is shaped by the duality of terroirs between the Côte des Blancs and the Coteaux du Sezannais. Our vineyards of the Côte des Blancs (Cramant, Oiry, and Chouilly) confers fresh chalky notes, while the flint characteristic of the Sezannais terroir brings a distinct roundness and elegance.

92+  
/100

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