



• CHAMPAGNE •
PAUL LEBRUN

Depuis 1902



L'Inremplaçable



Inremplaçable is a champagne for all occasions. It is unique and irreplaceable. A blend of Chardonnay from Coteaux Sezannes and Cote des Blancs regions, it is a champagne wine distinctive of our terroir.

HARVEST :

2019 Blend with Reserve Wines

GRAPE VARIETY :

100 % Chardonnay

DOSAGE :

BRUT : 8 gr/l

WINEMAKING :

Temperature-regulated Stainless-steel tanks

MINIMUM AGEING :

34 months on lees

SERVING TEMPERATURE :

8 to 10°C



The first aromas are of orchard fruit and citrus with a freshy nuttiness. The fruits develop into rip apples and peach. The citrus becomes lemon zest. Fresh almonds appear with a hint of pastry.



The effervescence is luxurious. The acidity is sharp and refreshing which clears the palate for the next bite of food. There is a slight bitterness at the end. The finish is long with a saline quality accompanied by lemon zest. This wine ready to enjoy and will continue to improve for the next 3 to 4 years.

Floral / Vibrant

91+
/ 100

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

Le terroir

Terroir means everything to the winemakers at Champagne 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 unique wines. This omnipresent factor impacts the substances vintage after vintage, shaping the soul of each bottle. The chalky soils of the Côte des Blancs and the soils Coteaux c with their distinctive flint, firmly root this wine to the terroir.