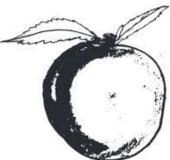


Marie-Louise Grand Cru 2015



• CHAMPAGNE •
PAUL LEBRUN
Depuis 1902



Generous, devoted, kind... Marie-Louise was Paul's wife, our grandmother. She is the inspiration for this signature wine. We only wanted the best for her because she only wanted the best for us. ⁷¹

HARVEST :

Vintage 2015

GRAPE VARIETY :

100% Chardonnay Grand Cru

DOSAGE :

BRUT : 6 gr/l

WINEMAKING :

55% oak barrels and 45% in temperature-regulated Stainless-steel tanks

MINIMUM AGEING :

72 months on lees

SERVING TEMPERATURE

8 to 10°C

Before you raise to your nose experience the pale golden color. On the nose there is fresh ripe fruits coming together as nectarines, pears and extending to pineapple. The extended lees aging shows the aromas of freshly baked bread. The chalky soils display the aroma of the wine caves.

The effervescence enlightens the tongue. There is a bare perception of sweetness from the dosage. The acidity mirrors the sweetness to build structure. The oak and lees aging provide a silky texture that fills the palate like a warm hug. The finish is of citrus peel and fresh almonds. This wine can be enjoyed now and will develop over the next decade.

Floral / Mineral

90+
/ 100

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

Le terroir

Terroir means everything to the Paul Lebrun winemakers. 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. This omnipresent factor impacts the substances vintage after vintage, shaping the soul of each bottle. The chalky soils of the Côte des Blancs provide a distinctive and rare character to the wine.