



• CHAMPAGNE •  
**PAUL LEBRUN**

Depuis 1902



# La Signa-Terres 2018



When flint and chalk come together to form one. "Signa-Terres" cuvée is a blend of plots from Cramant (Côte des Blancs) and Sandoy (Coteaux Sezannais). These unique terroirs reveal the purest characteristics of the chardonnay grape.

**HARVEST :**  
Vintage 2018

**GRAPE VARIETY :**  
100 % Chardonnay

**DOSAGE :**  
BRUT : 8 gr/l

**WINEMAKING :**  
In thermos-regulated vats

**MINIMUM AGEING :**  
45 months on lees

**SERVING TEMPERATURE :**  
8 to 10°C



The initial aromas are tree fruits and nuttiness. The fruits become lemon peel into quince and coming to baked apple. The nuttiness becomes almonds and acacia. The scent of chalk and flint reveal the terroir. There is a faint aroma of buttery pastry.



The effervescence is light and airy. The acidity is sharp and textured. A creaminess releases the acidity defining the structure of this refreshing wine. The finish is pure with saline, almonds and lemon zest. A ready to drink, pleasurable wine.

## Floral / Opulent

88-89  
/ 100

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

## Le terroir

Terroir means everything to the Champagne 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 and the soils Coteaux Sézannais with their distinctive flint, firmly root this wine to the terroir.