



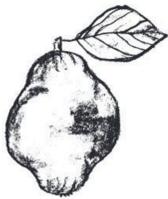
• CHAMPAGNE •
PAUL LEBRUN

Depuis 1902



Swimming Paul Grand Cru

Paul Lebrun established the wine making estate in 1902. He was serious about his wines but had a great Joie de vivre. He loved to picnic and swim at the Marne River...always with a bottle of his wine.⁷¹



HARVEST :

Vintage 2017 blended with Reserve Wines

GRAPE VARIETY :

100% Chardonnay Grand Cru

DOSAGE :

DEMI-SEC : 35 gr/l

WINEMAKING :

Temperature-regulated Stainless-steel tanks

MINIMUM AGEING :

48 months on lees

SERVING TEMPERATURE :

8 to 10°C

The nose opens with blossoming groves and honeysuckle. The fruits announce themselves: apples, peaches and ripe oranges; The lees aging provides the sent of brioche and almonds.

On the palate the effervescence reminds one of rain drops on a pond. The mouth feel is rounded by the sweetness of the dosage blended with the strong acidity of the stainless-steel and woven with the creaminess from the lees aging. The persistence is prolong with honey suckle blossoms. This wine can be enjoyed now and will develop over the next decade.

Indulgent / Zesty

86-87
/ 100

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

Le terroir

Swimming Paul redefines the code of Grand Cru through an exceptional Demi-Sec cuvee. The chalky soils of the Cramant Grand Cru village provides the mineral tension that beautifully elevates the sweetness of the generous dosage. The skill of the winemakers of Champagne Paul Lebrun and equally balance with the unique soil, together they define terroir.