



• CHAMPAGNE •
PAUL LEBRUN

Depuis 1902

L'Inremplacable

Inremplacable is a champagne for all occasions that defines our identity. A duo blend of Chardonnays from the Coteaux Sézannais and Côte des Blancs regions, it is an ethereal champagne; An ode to our terroir. 7



GRAPE VARIETY:

100 % Chardonnay

DOSAGE :

BRUT : 8 gr/l

WINEMAKING :

Thermos-regulated vats

MINIMUM AGEING:

34 months

SERVING TEMPERATURE:

8 to 10°C



The nose expresses reductive toast, mild autolysis, notes of almonds, intertwined with fresh apple, peach, citrus and a lovely vibrancy.



Dry and straight-forward, lined with almost vertical freshness and textured tiny little bubbles, its satiny mouthfeel offers lovely density with a zesty bite. The pulpy core bounces with orchard fruit and ripe citrus, the finish is saline, long, and juicy, with nice bitter glints and almonds. Can benefit from 4-5 years of post-disgorgement ageing.

Floral / Vibrant

Le terroir

Terroir reflects the absolute meaning for Paul Lebrun's winegrowers. It unquestionably links the soils to the cuvées through the hand of women and men. A symbiosis identity magnified by the winemaker, gives birth to these rare wines. This omnipresent factor impacts the substance year after year, shaping the soul of each bottle. Typicity can be seen in the chalky soils of the Côte des Blancs and the coteaux Sézannais is revealed by a typical terroir marker; Flint. Together, they give rise to significant, unique and flavoursome notes.

91+
/100

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