



• CHAMPAGNE •

PAUL LEBRUN

Depuis 1902

Marie - Louise 2015



Generous, devoted, human... Marie-Louise, our grand mother at heart, is the inspiration behind this Grand Cru Vintage 2015. Partially aged in oak barrels, the buttery notes and biscuity aromas come to us like loving arms, tinged with love. Marie-Louise is never far away. ↗

GRAPE VARIETY:

100 % Chardonnay

DOSAGE :

BRUT : 6 gr/l

WINEMAKING :

55% oak barrels and 45 %
in thermos-regulated vats

MINIMUM AGEING :

6 years on lees

SERVING TEMPERATURE :

8 to 10°C

Adorning a pale golden colour, the nose is ripe, with softer, more juvenile fruit (compared to the Brut Nature version) displaying nectarine, peaches, ripe pears, a touch of pineapple on a fine bready autolysis background.

The palate is smooth and digests with mild, almost imperceptible dosage, which only counterbalances its structure and acidity.

Without any austerity from the wood-derived impact, the palate offers lots of youth, crunchy citrus peel, fresh almonds with a fresh and lemony feeling. There is a textural dimension rather than bitterness, while coated with a silky mouthfeel, tiny light bubbles and a sapid finish. Its youthful harmony is to be enjoyed now, while the wine can develop over the decade.

Floral / Mineral

90 +
/100

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

Le terroir

Terroir means everything to Paul Lebrun's winemakers. It unquestionably links the soils and the vintages through the hand of women and men. A symbiosis emerges, its identity magnified by the winemaker, giving birth to these rare wines. This omnipresent factor impacts the substances year after year, shaping the soul of each bottle. The chalky soils of the Côte des Blancs have a distinctive character. This gives rise to significant, rare flavour notes.