



• CHAMPAGNE •

**PAUL LEBRUN**

*Depuis 1902*

## Collection 120

# Grand héritage 2014

*“A great champagne, not only in terms of its production but also in terms of what it suggests, this bottle reveals itself as the signature of an ancestral Champagne art.”*



### GRAPE VARIETY :

100 % Chardonnay

### DOSAGE :

BRUT NATURE : 0 gr/l

### WINEMAKING :

100% oak barrels

### MINIMUM AGEING :

7 years on lees

### SERVING TEMPERATURE :

8 to 10°C



Pale golden colour. Stylish and intense nose offering ripe nectarine peach and tropical fruit such as pineapple interlacing honey candies and melliferous blossoms. With creamy, pastry notes and biscuity background, some cardamom tones and fine gunpowdery toast come along.



With both width and focus, its fine and creamy bubbles imprint the fleshy core, refreshed by a delicious liveliness. Textured density, ripe fruit, spicy energy, its flavours mingle candied citrus, cardamom, and fresh almonds. Saline and long, with a structured bite and razor-blade purity.

Drinks perfectly now with a potential for the next 10-12 years.

## Harmonious / Perfumed

### *Le terroir*

Terroir means everything to Paul Lebrun's winegrowers. It unquestionably links soils and 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 flavours.