



• CHAMPAGNE •

PAUL LEBRUN

Depuis 1902

Aline



Like the handiwork of 19th-century winegrowers, our brut nature reveals the essence and determination of the people who make champagne. Hands. Heart. Nature. 100% coteaux Sézannais.?

GRAPE VARIETY:

100 % Chardonnay

DOSAGE :

BRUT NATURE : 0 gr/l

WINEMAKING :

In thermos-regulated vats

MINIMUM AGEING:

42 months

SERVING TEMPERATURE:

8 to 10°C



Nose is fine and intense, with both ripe and fresh orchard fruit such as apple, pear and peach. Its delicate bready autolysis reveals chalkiness with tropical pineapple glints and fresh almonds.



Dry, yet not bone-dry, without any austerity despite the Brut Nature profile, its juicy core is textured with creamy and tonic bubbles and lined by liveliness. With lees density on the pretty firm back-palate, its flavours intertwine with ripe citrus, apple, peach and some almonds. Sapid, with citrus peel and almost a saline finish. With a lovely harmony of its texture and freshness, its youth combines a serious profile. Can keep 3-4 years post disgorgement.

Floral / Natural

90
/ 100

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

Le terroir

Terroir has an absolute meaning for Paul Lebrun's winegrowers. 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. Coteaux Sézannais are revealed by a typical terroir marker, flint. This gives rise to significant, rare flavour notes.