


CHAMPAGNE
LAMBLOT-PERSEVAL
Wine grower in Vrigny

BRUT MILLÉSIME 2008 *An exceptional harvest !*



Vinification

Alcoholic fermentation : in thermo-regulated stainless steel vats

Malolactic fermentation : yes

Ageing : in thermo-regulated stainless steel vats

Blend

Chardonnay 50%

Pinot Meunier 12%

Pinot Noir 38%

Ageing in Bottle

60 months minimum on lees in cellars

Dosage

8 g sugar/litre

Final corking

Traditional stopper with 2 natural cork discs

Available content

Bottle 75 cl

Packaging

Box of 6 bottles

Can be mixed with the different cuvées

Tasting



Appearance

Deep gold hues



Nose

1st nose : mature nose of hazelnut and fresh butter

2nd nose : notes of yellow fruit (peach) and creamy



Palate

Full-bodied, fresh, elegant and generous.

Great persistence on the finish.

A seductive cuvée with good ageing potential



Food pairings

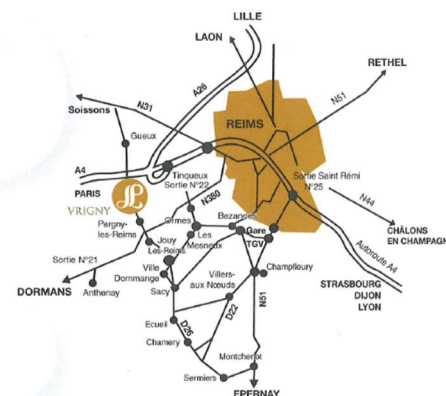
Gala aperitif, appetizers, shellfish, noble fish, white meat in sauce



Temperature service

Tasting between 9 and 12°C

Mapping



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