

Le Clos Lanson

A RARE WINE

«To taste Clos Lanson is a journey to our iconic plot in the heart of Reims. It offers the unique wine signature with a great personality.»

Hervé Dantan, Winemaker

A UNIQUE SINGLE VINEYARD

Located in the heart of Reims, le Clos Lanson is the only hectare of vineyard to remain within the historical walls of the city. Hidden behind high walls, this single vineyard of chardonnay dating back to the 18th century offers a breathtaking view of the Cathedral. Located just above the House cellars, le Clos Lanson is farmed like a true garden both because of its unique location and the special care it receives on a daily basis. In addition this single vineyard benefits from a very pure, chalky soil and an exceptional microclimate which is favorable for the development of the vine. Each year only a very limited number of vintage bottles are produced.

YEAR 2009

In spring 2009, the heavy downpours and gusts of wind left the vineyard little respite. Flowering was more or less spread out over early June, with a few cool nights. Fruit setting developed well, promising an excellent harvest. The grapes reached maturity during a spell of perfect summer weather, which the Champagne region has not enjoyed since the summer of 2003. The weather was hot, dry and extremely sunny for veraison in the last two weeks of August. Thanks to a rainy period at the beginning of September, the grapes were able to fatten before harvest. The prompt return of hot weather in early September meant that the grapes reached maturity under perfect conditions, right up to the harvest on 9 September, carried out by the women and men of the House. Clos Lanson 2009 is a combination of the minerality, freshness and very delicate woody note of this cuvée, with the unique generosity of the 2009 vintage.

BLEND

CHARDONNAY: 100%
PLOT: Clos Lanson in Reims
VINIFICATION: Oak barrels,
100% NML
BOTTLES DRAWN:
7 545 bottles / 247 magnums

VINTAGE: 2009
AGEING: 12 years on its lees and 6 months
minimum post disgorgement
DOSAGE: 3g/L Extra Brut

PILLARS



TERROIR

We select only the best Chardonnay grapes from le Clos Lanson, which is farmed under the biodynamic principles. This one hectare single vineyard is certified HVE since 2019.



SAVOIR-FAIRE

We perpetuate the original principle of Champagne vinification, without malolactic fermentation, to preserve the incomparable freshness of our wines throughout the years.



Clos Lanson

VINIFICATION IN WOOD

The wine is vinified in oak barrels from the Argonne forest during few months only in order to develop aromas of great delicacy.



AGEING

Le Clos Lanson 2009 has been ageing 12 years in our cellars before getting to market to achieve ultimate aromatic complexity.





BEST SERVED

Chilled between 8 and 10°C

RECOMMENDED STORAGE

«The wines of Maison Lanson can be enjoyed as soon as you receive them. Kept in good conditions, their freshness and personality will continue to develop complex aromas.»

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SENSATIONS

EYE

Pale gold colour with a myriad of very fine bubbles.

NOSE

Pure and seductive on the nose, revealing notes of ripe fruits, dried fruits and vanilla. Aromas of white peach, bergamot, hazelnut, almond and pastries come on after another with finesse and complexity.

PALATE

On the palate, the wine starts with smoothness and creaminess. A wave of white and citrus fruits, notes of pastries and finally a very delicate woody note are expressed with harmony. The finish is dense, long and fresh.

FOOD PAIRING

Suggestions:

GASTRONOMY

John Dory, slow-cooked leeks and shellfish jus

CASUAL PLEASURE

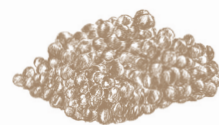
Roasted langoustine



White asparagus



Hazelnuts



Caviar



Morels