



Paul Lebrun, Blanc De Blancs Brut, L'Irremplaçable, Champagne, France, N/V

Product code: `5173

PRODUCER PROFILE

Nathalie Vignier only makes Blanc-de-Blancs Champagne, but not any old Blanc-de-Blancs. As co-owner and winemaker at Champagne Paul Lebrun, she is fortunate to own some of the best Chardonnay terroir in Champagne.

Nathalie is the sixth generation of her family to make wine in Cramant (although her family's ties to Champagne date as far back as the 16th century). Her grandfather, Paul Lebrun, was one of the first vigneronns to break away from the big négociants after the Great War and established his own brand, Champagne Paul Lebrun, in 1931. Nathalie is all about terroir. Together with her brother, she owns 16.5 hectares distributed across the Côte des Blancs and the Côte de Sézanne, including 3 Grand Cru and 2 Premier Cru villages. The jewel in the crown is Cramant, which was one of the first villages of the Côte des Blancs to be classified Grand Cru. The chalky clay soils of Cramant give richness and power to the wines. By contrast, the Côte de Sézanne (in reality an extension of the Côte des Blancs but more often referred to as one of the 5 sub-regions of Champagne) is dominated by chalk and marl. Its more southerly location and heavier soils give riper and more fragrantly fruity wines. The soil is made up of silex stones, which collect the heat of the sun during the day, redistributing it to the vines at night. Nathalie is also about family. Her aim is to preserve and improve upon her family's legacy in order to hand over in turn to her son Joseph. This is reflected in the range of Hérédis-Terres wines, which celebrates key winemaking figures in her family.



VITICULTURE

20% of the Chardonnay comes from the Côte des Blancs (Chouilly) and 80% from the Coteaux du Sézannais (Barbonne Fayel). The Sézanne terroir features a combination of clay, limestone, and marl soils, imparting complexity and richness to the wine. The Barbonne-Fayel sub-region is known for its chalky soils that lend a distinct minerality to the wines. The chalky soils of the Côte des Blancs contribute to the wines' crisp acidity and mineral character.

WINEMAKING

Vinification is carried out in stainless steel tanks. Ageing on lees for 3 years before disgorgement and a traditional Brut Dosage of 8gr/L.

TASTINGNOTE

Abundant notes of almonds on the nose, mixed with fresh apple, peach and citrus. Fresh, zesty and vibrant on the palate, the mouthfeel offers lovely density with a citrus bite. The mid-palate develops ripe citrus whilst the finish has a hint of salinity but carries the almonds on from the nose.

FOOD MATCHING

Very much a gastronomic Champagne, and perfect with seared salmon or with cooked oysters.

AWARDS



TECHNICAL DETAILS

Varieties:

Chardonnay 100%

Vegetarian

Vegan

Features

ABV: 12.5%

Closure: Natural cork

Oak Ageing

No oak ageing

Style: Champagne

Case Size: 6 x 75cl

Colour: White

[View online](#) or email orders@alliancewine.com