

LE GREEN BIO-ORGANIC

FRUITY AND MINERAL



THE CUVÉE

Le Green Bio-Organic is exclusively made from grapes from the Malmaison Estate, our 16-hectare pilot vineyard situated at the heart of the Vallée de la Marne. Based on the observation of vine and weather, it is a real-life testing ground farmed using viticultural methods that are respectful of fauna, flora, soil and people. AB and Demeter certified, it constitutes one of the largest biodynamically-farmed estates in Champagne. The life of the plants and the soil is enhanced by an increasingly precise work and the encouragement of biodiversity. It demonstrates Maison Lanson's commitment to sustainable viticulture.

Great wines are born out of a perfect understanding of terroir. Le Green Bio-Organic is a characterful Champagne, clear, pure, with a wonderful vitality.

ELABORATION

ORIGIN – Lanson vineyard, Malmaison Estate (100%)

CRUS – Verneuil: 23 plots | Vandières: 1 plot

GRAPE VARIETIES – Pinot Noir 46% | Chardonnay 36% | Pinot Meunier 18%

NON-MALOLACTIC FERMENTATION – 100%

DOSAGE – 6g/L Extra Brut

AGEING – 4 years

HARVEST BASE – 2018 (100%)

THE 2018 HARVEST

CHARACTERISTICS – The rainy winter gave way to an exceptionally hot spring and summer, beating sunshine and drought records. These ideal climatic conditions lasted to the harvest period, ensuring the fruit a fine acidity and excellent maturity. The 2018 harvest produced dense Pinots Noirs, supple and balanced Chardonnays, and Pinots Meuniers with a crisp brilliance and greedy flesh, despite the hailstorm that occurred at the height of the flowering period, leaving its mark on the estate's yields.

BUDBURST – April 15th.

FLOWERING – May 30th, 10 days earlier than average.

HARVEST – Grapes harvested on August 27th with excellent sanitary conditions. The Malmaison Estate yields are widely below the 2018 average yields, but the quality is exceptional.



TASTING RECOMMENDATIONS

SERVING TEMPERATURE – Serve chilled between 6 and 8°C.

AGEING POTENTIAL – 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.



“ Le Green Bio-Organic expresses the quintessence of its terroir and biodynamic farming. A characterful, fruity yet mineral Champagne with an eloquent freshness. ”

H. Dantan

HERVÉ DANTAN | WINEMAKER

SENSATIONS

COLOUR – Gold, ambered shimmers.

NOSE – Clear and concentrated bouquet. Reminiscent of notes of blackcurrant and white-fleshed fruit such as pear and peach, as well as a hint of citrus, which open gradually into mineral, smoky and Eastern spice notes.

PALATE – Great vitality on the palate, with flavours of ripe fruit such as pear, mirabelle plum, a hint of exotic fruit and notes of spice. The finish is long and fresh with profound minerality.

FOOD PAIRING

GASTRONOMY – Savarin with ceps, wild herb and mushroom sauce.

CASUAL PLEASURE – Oyster platter.

SUGGESTIONS – Fourme d'Ambert, morels, button mushrooms, oysters.