

Le White Label Sec

SWEETNESS & LIGHTNESS

"Its smoothness makes it an ideal accompaniment for more eccentric, exotic dishes. Le White Label Sec is thus the perfect introduction to Champagne, a middle ground between sweetness and freshness."

Hervé Dantan, Winemaker

THE CUVÉE

Le White Label Sec owes its perfectly balanced flavour to the original Champagne winemaking method, which when coupled with precise dosage and prolonged ageing in cellars gives it maturity and aromatic complexity. A harmonious and delicate wine, it has a smooth and creamy texture. Its notes of honey and marzipan make it the ideal Champagne for a daring sweet and sour or even a spicy food pairing.

BLEND

NUMBER OF CRUS: 100
GRAND & PREMIER CRUS: 50%
PINOT NOIR: 50%
CHARDONNAY: 35%
PINOT MEUNIER: 15%

HARVEST BASE: 2015
RESERVE WINES: 35%
AGEING: 4 years
DOSAGE: 28g/L Sec

PILLARS



TERROIR

We select our grapes from over 100 Crus, half of which are Grand and Premier Crus, for precision and elegance.



SAVOIR-FAIRE

We adhere to the original principle of Champagne vinification, with predominantly non-malolactic fermentation, for incomparable fruitiness and freshness.



RESERVE WINES

We use 30 to 40% of reserve wines, some aged for over 20 years, for consistency of style and aromatic intensity.



AGEING

We mature our Champagnes for at least 4 years in cellars to develop outstanding complexity.



DOSAGE

By adding our dosage liquor, precisely and slightly less than used for a classic 'demi-sec', we can strike the perfect balance between sweetness and lightness.





BEST SERVED
Chilled between 6 and 8°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

A bright gold colour is accompanied by fine bubbles.

NOSE

Scents of summer pear, pastries, honey and marzipan as well as mineral notes evoke the freshness and delicacy of the wine.

PALATE

Notes of white fruits, of peach and minerality bring out the sweetness of the wine.

FOOD PAIRING

Suggestions :

GASTRONOMY

King Prawns in yellow coco curry sauce with grilled bell peppers.

CASUAL PLEASURE

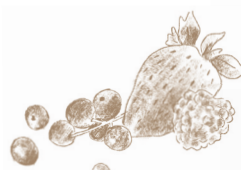
Brunch with eggs Benedict, avocado and smoked salmon.



Yuzu Lemon



Poultry



Red Fruits



Chili Peppers