



DOMAINE LANCELOT-ROYER

Blanc de Blancs Grand Cru Extra Brut 'Cuvée Dualissime' NV

What you discover with Lancelot-Royer Champagne is not only the purest expression of Chardonnay-based wine in the Côte des Blancs but also a work of vinous art that has been meticulously guided from grape to glass. Winemaker Michel Chauvet is one of the last artisans who chooses to craft his Champagne exclusively by hand, the way it was made in the early 1900s before machines replaced manual labor. Lancelot-Royer is certainly one of the smallest domaines in Champagne, yet this is a boon for a craftsman as dedicated to quality as is Chauvet. Each bottle is uncompromisingly faithful to the lemony delicacy that characterizes Cramant and the crystalline purity of the finest blanc de blancs wines.

WINERY: Domaine Lancelot-Royer

WINEMAKER: Michael Chauvet

ESTABLISHED: 1960

REGION: FRANCE • Champagne • Cramant

APPELLATION: Champagne AOC

BLEND: 100% Chardonnay

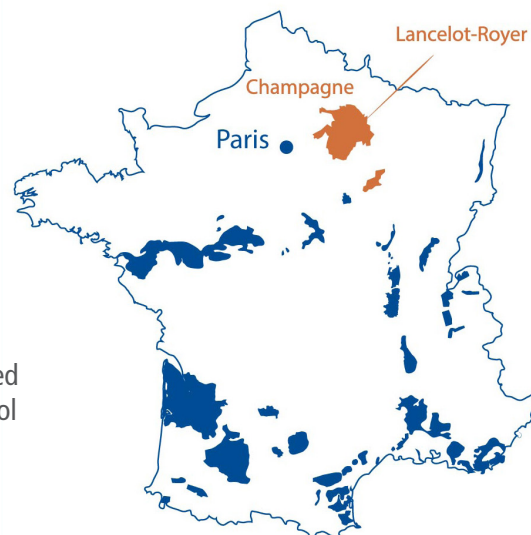
VINEYARDS: A selection of grand cru-rated fruit from villages Avize and Chouilly, from a single plot in each village; here beneficial herbs are planted between rows, to encourage competition for nutrients and naturally control yields. Southeast-facing vineyards; soils are mostly chalk-based.

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Pressed by hand in an upright, wooden press; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged for five years in bottle. Riddled by hand. Base wine 2015; reserve wine just 15% of blend. Only 2,000 bottles made. 4 grams/L dosage.

TASTING IMPRESSIONS: Aromas of lemon curd, citrus marmalade and zest, very floral with honeysuckle and blossom nuance. Fresh and complex.

PAIRING SUGGESTIONS: Fresh seafood; smoked salmon; white meats



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