



Lanson Champagne Brut "Black Label"

WHO: Lanson
WHAT: Champagne Blend
DESIGNATION: Black Label
WHERE: France, Champagne
WHEN: N.V.

The wine is a very pretty bright light yellow with a steady stream of tiny bubbles. Pears, yeast, and a touch of smoke are on the nose. Smoke is stronger on the palate, underlying deeper fruits, a blend of baked apples and fresh apples, fresh baked bread and a touch of ginger. Baked apple and graphite linger on the finish. This offers great layers of complexity at a reasonable Champagne price. Drink with smoked or fresh oysters. Highly Recommended (91-93). DH

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