

Lanson Champagne Brut "Black Label"



WHO: Lanson
WHAT: Champagne Blend
DESIGNATION: Black Label
WHERE: France, Champagne

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

<http://palatepress.com>

Lanson Champagne Brut "Black Label"



WHO: Lanson
WHAT: Champagne Blend
DESIGNATION: Black Label
WHERE: France, Champagne

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

<http://palatepress.com>

Lanson Champagne Brut "Black Label"



WHO: Lanson
WHAT: Champagne Blend
DESIGNATION: Black Label
WHERE: France, Champagne

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

<http://palatepress.com>

Lanson Champagne Brut "Black Label"



WHO: Lanson
WHAT: Champagne Blend
DESIGNATION: Black Label
WHERE: France, Champagne

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

<http://palatepress.com>