



Champagne Lanson Rose Label Brute Rosé

WHO: Champagne Lanson
WHAT: 32% chardonnay, 53% pinot noir, 15% pinot meunier
WHERE: Champagne, France
WHEN: NV

Pale salmon in color, with very small bubbles. The barest hint of rose-petals with light yeast on the nose. A bone dry, beautifully balanced wine. Some raspberry, and a nice chalkiness on the palate which complements a very nice acidity, make it very easy to drink on its own. Further, the graceful mineral acidity in the finish makes continued sipping irresistible. Serve in small glasses and/or small pours to retain the chilly temperature where this champagne shines. Also goes well with light salads and other mild dishes at the dinner table, from Bibb lettuce to simply prepared fish and white meats. Very Highly Recommended (96). BSE

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