

CHAMPAGNE
LE BRUN DE NEUVILLE



- PRESS BOOK -
International

PRESS BOOK 2018

Summary

- PRESS BOOK 2019

Tasted 100% Blind – Andreas Larsson, Best World Sommelier
Japan – Sakura Awards 2019
GE. – Falstaff 2019

- PRESS BOOK 2018

SP. - Novedades Francia - Vino, ron, Champagne...Joyeuses Fêtes!
PL. – Luxury Gala of the Year 2018 –1st award for the Blanc de Blancs Brut
PL. - Magazynu WINO - Category Sparkling traditional method - Le Brun de Neuville Lady de N. Fût de Chêne – GRAND PRIX
Tasted 100% Blind – Andreas Larsson, Best World Sommelier
AUS. - Airoidi Fine Wines - Visit to Champagne Le Brun de Neuville
AUS. – The Champagne Guide 2020/2021 – Tyson Stelzer
U.K. - IWSC – 2018
FR. - Vert de Vin – Juin 2018
U.K. – Sunday Mail – June 2018 – The secret of a perfect bubbly
U.K. – Olly Smith Wine Blog – June 2018
U.S. – Blog: On The Trail - A Grand Scale for Grand Champagnes – March 2018
Japan – Sakura Awards 2018

- PRESS BOOK 2017

U.S. - Wine Enthusiast – Tasting Notes – December 2017
DE - Falstaff – Tasting Notes – December 2017
SP. – Gourmet – December 2017
U.S. - Wine Spectator – Tasting Notes – November 2017
U.S. - ENOFYLZ Wine Blog - Champagne Le Brun de Neuville, Superb Value for Champagne Day – October 2017
U.S. - Wine Blog - Blindtasted Andreas Larsson – Tasting Notes – July 2017
U.S. – Blog : On The Trail - The Star of Sézanne - February 2017

- PRESS BOOK 2016

U.S. - Wine Spectator – Tasting Notes - 15 décembre 2016
U.S. - Wine Enthusiast - Tasting Notes - 1 décembre 2016
U.S. - IWSC – 2016 & 2015

Country: International
Source: Tasted 100% Blind
Andreas Larsson, Best sommelier of the World
Date: 02/2019



LE BRUN DE NEUVILLE - BLANC DE BLANCS NV

France - Champagne - Extra Brut - Chardonnay - White

Tasted on 02/2019

92/100

NV



ANDREAS LARSSON :

Bright light golden colour with a youthful vivid mousse. Pure and bright aromas, rather on the Chardonnay side with fresh citrus, hazelnut, brioche and chalky notes. Nice bite on the palate, good volume and a fine creaminess with bright acidity, some aged autolytic complexity, pale stone fruit and citrus flavours with a stony touch and a long pure finish, nice distinct and vinous.

FIND THIS WINE



90/100

LE BRUN DE NEUVILLE - CUVÉE AUTHENTIQUE NV

France - Champagne - Brut - Blanc de Blancs - White

Tasted on 02/2019

NV

NV



ANDREAS LARSSON :

Bright light golden colour with a youthful vivid mousse. Pure nose, on the fruity side with fresh apple, pear, citrus, almond and a hint of fresh butter. The palate is creamy with medium weight, fresh and distinct with youthful fruit like crushed apple and pear flavours with good length and an approaching maturity.

FIND THIS WINE



90/100

LE BRUN DE NEUVILLE - CUVÉE AUTHENTIQUE ROSÉ NV

France - Champagne - Brut - Rosé

Tasted on 02/2019

NV



ANDREAS LARSSON :

Medium deep pink colour with a young fine mousse. The nose offers darker grapes, certainly Pinot with red berry, plum and gingerbread spice. Nice palate, rather full and generous with fresh raspberry, plum, ripe citrus and a mild spiciness, some aged complexity and autolytic hints of brioche with a long and creamy finish.

FIND THIS WINE



Country: Japan
Source: Sakura Awards 2019
Date: February 2019



Country: Falstaff

Date: January 2019

Lien: <https://www.falstaff.at/ld/w/champagne-le-brun-de-neuville/>

falstaff

2008 Le Brun de Neuville Grand Vintage Brut

91

Punkte

Helles Grüngelb, Silberreflexe. Zart nach Ananas und Wiesenkräutern, ein Hauch von Biskuit, zart nach Birne und frischen Orangenzesten. Saftig, elegant, dezente Fruchtsüße, gelber Apfel, angenehme Säurestruktur, mineralischer Touch im Abgang, bietet unkomplizierten Trinkspaß.

Tasting: Sparkling Special; 25.01.2019 Verkostet von: PM

Champagne Le Brun de Neuville

Champagne-Ardennes

Frankreich

Le Brun de Neuville Authentique Blanc de Blancs Brut

90

Punkte

Helles Gelbgrün, Silberreflexe., dezentes Mousseux. Zart nach Orangenzesten, weißer Apfeltouch, ein Hauch von Dörrobst unterlegt. Schlank und säurebetont, rassiger Stil, zitronig-mineralisch, im Finish etwas Fruchtsüße, im Abgang kehrt die Frische zurück, wirkt noch nicht harmonisch.

Tasting: Sparkling Special; 25.01.2019 Verkostet von: PM

Champagne Le Brun de Neuville

Champagne-Ardennes

Frankreich



Country: Spain

Article: Novedades Francia - *Vino, ron, Champagne...Joyeuses Fêtes!*

Date: December 2018

Vino, ron, champagne... Joyeuses Fêtes!

Bocuse d'Or sin Bocuse; ron puro; FrouFrou de teatro; Lenoble mag14; Ducasse y Tachon chocolatean; vinos en apogeo; Bûches de Navidad; Grand Tasting; ComilonArgentina; nature y orgánicos; Bouillon Pigalle; espumoso chenin; Lady N; Burdeos a 4 €.

Texto—Óscar Caballero

Palabra de Caballero

En París, en la zona de los restaurantes de moda, esos en los que jóvenes camareros suelen lucir barba y comparten tatuaje con guapas camareras, natural es la palabra clave. Vinos nature, productos orgánicos. En general, las cartas de vinos omiten, en ese vasto espacio de los distritos 9, 10, 11 y 12, al mayor viñedo de vinos finos del mundo, Burdeos, uno de los más emblemáticos, con Borgoña y Champagne, en la historia del vino francés. Los viñateros se quejan a menudo de las leyes que coartan toda publicidad al tabaco y el alcohol y de que las campañas antialcohólicas reúnan destilados y vino en un mismo ataque. Es una guerra imposible porque un 12% por lo menos del vino es alcohol. Pero, en la marabunta de vinos nature, bio, biodinámicos y los 2 millones de botellas de vino sin alcohol, crece la evidencia de que el mayor enemigo del vino es la comunidad vinícola. El viñedo francés ocupa el 3% de la superficie agrícola, pero emplea el 20% de los pesticidas gastados en agricultura. Alergias y cefaleas tienen que ver con resacas pero también con ese anhídrido sulfuroso. La legislación permite 150 mg por litro. Pero un control en laboratorio demostró, en octubre, que un burdeos nature contenía 10mg y el vecino, ni nature ni bio por supuesto, 202. Aquí salta otra evidencia: el vino es el único producto alimentario que omite en la etiqueta el detalle de lo que contiene. Y si últimamente aparece la mención contiene sulfitos, no se sabe nunca en qué cantidad.

El moreno de Beuville y su Lady N

Precisamente en Champagne son numerosas las cooperativas de viñateros que ponen en el mercado una etiqueta de calidad. Hace medio siglo nació así Le Brun de Neuville, obra de 170 viticultores, con parcelas en la Côte de Blanc, todas ellas clasificadas Grand Cru. En total, 150 hectáreas de viñas.

Gilles Baltazart, chef de cave desde 1986, presentó Lady de N, un blanc de blancs, Grand Cru, con tres años en bodega y 6 gramos por litro de licor de expedición, a 38 €.



7. El chef colombiano Juan Arbeláez del restaurante FrouFrou. ©Benedetta Chiala

Country: Poland, Luxury Brand of the Year 2018 Gala organized by Mariusz Pujszo

Source: *First award for the Cuvée Blanc de Blancs Brut*

Date: November 2018



Country: Magazynu WINO, by Krzysztof Maruszewski

Source: *Distinction in the wine category sparkling traditional method, Le Brun de Neuville Lady de N. Fût de Chêne : GRAND PRIX*

Date: November 2018

MAGAZYN
WINO

Wyróżnienie w kategorii
Wina musujące metodą tradycyjną



Le Brun De Neuville Lady de N „Fût De Chêne” 2014



Importer: Odkupienie Win

Poznań, 9 listopada 2018

.....
Krzysztof Maruszewski
redaktor naczelny Magazynu Wino

Country: International

Source: Tasted 100% Blind – Andreas Larsson, Best sommelier of the World 2007

Date: 11/2018

Le Brun de Neuville - Grand Vintage Brut Rosé 2012: 91/100

Rather dark pink or light red colour with a fine mousse. Vinous nose, ripe red fruit, windfall, crushed nuts and nougat. Full-bodied palate, rather extra brut or low dosage, nicely balanced by a wealth of ripe red fruit, crushed nuts, ripe citrus and a gentle creaminess, fresh and dense finish with good length.



Country: AUS – AIROLDI FINE WINES
Source: Airoldi Fine Wines – Newsletter
Date: 2018



Visit to Champagne Le Brun de Neuville

Bonjour from Champagne,

On my way to Bordeaux for my bi-annual pilgrimage, I stopped to see our friends at [Champagne Le Brun de Neuville](#). Following the very successful Australian tour in August this year and the wonderful feedback during Tyson Stelzer's Taste Champagne events, it is perfect timing to go and say hello and visit the facilities. Situated 1.5 hour east of Paris in the Côte de Sézanne district around the tiny village of Bethon (284 inhabitants!) Le Brun de Neuville is a small co-op that is focused on high quality wine and sustainable agriculture. Whilst they supply some of the 'big houses' with wine, they produce great value Champagne that has been met by an amazing success on the Australian market over the past year. Sustainable and organic practices are big words these days in Champagne, a region that for so long had 'lunar landscapes' it is great to see that Le Brun de Neuville is at the forefront of this movement, and it clearly shows in the purity of its wines.

All the below wines are available for immediate dispatch, in time for your Spring Racing Carnival needs.

Bon vin,

Daniel Airoldi DipWSET - National Sales

0407 856 334

daniel@airoldifinewines.com.au

Country: AUS

Source: Tyson Stelzer - The Champagne Guide 2020/2021

Date: 2018



Champagne Le Brun de Neuville Authentique Assemblage Brut NV: 93 points

2010 base, 6102 bottles.

Disgorged November 2016.

Blend: 70% chardonnay, 30% pinot noir; 30% reserves.

Fermented in SS, full malolactic fermentation.

Bottled under cork for 5 years.

Dosage: 6.5g/L.

A beautifully crafted style that contrasts the lemon tension of S ezanne chardonnay with the spicy red berry fruits of pinot noir, underscored by fine salt minerality and the creamy texture and ginger nut biscuit notes of five years of lees age. Dosage is well integrated. It concludes long, even and classy with refined acid tension and lovely lees-enhanced texture.

Champagne Le Brun de Neuville Blanc de Blancs Brut NV: 90 points

2010 base, 128,886 bottles.

Disgorged April 2016.

Fermented in stainless SS, full malolactic fermentation.

Aged 5 years on lees.

Dosage: 9.8g/L.

The tension of grapefruit and lemon is softened by the biscuity complexity and creamy texture of five years of lees age, underscored by rustic, salty S ezanne minerality. It finishes a little short, with the dosage a touch candied; nonetheless well made and balanced.

Champagne Le Brun de Neuville Lady de N. Cuv e Chardonnay Brut NV: 94 points

2008 base, disgorged August 2016, 37,787 bottles.

Blend: 100% chardonnay, 10% reserves, 5% aged in oak barrels.

Fermented in SS; full malolactic fermentation.

Aged 7 years on lees.

Dosage: 9g/L dosage.

A beautiful bouquet of fresh almonds and apple blossom with freshly baked baguette herald a wonderfully crafted S ezanne blanc de blancs. A 5% component of barrel age adds toasty spice in a Comtes de Champagne way. It carries bright lemon freshness amidst all the creamy texture of 7 years on lees, concluding very long with great integrity and enticing appeal, and a touch of honeyed dosage.

Country: U.K.

Source: International Wine and Spirit Competition 2018 (IWSC)

Date: 2018

Link: <https://www.iwsc.net/result/detail/86646>



Champagne Le Brun de Neuville Lady de N. Blanc de Blancs NV

Gold 2018

Entered By Champagne Le Brun de Neuville

Producer Name Champagne Le Brun de Neuville

Country of origin France

Judges Tasting Notes

A lovely rich colour with a really attractive fruit and baking bread nose, An elegant wine of great persistence and complexity both on the palate and the very long finish. Described by one judge as "being wrapped warmly in a favourite blanket".

Country: FR.
Source: VertdeVin
Date: 21 juin 2018



Champagne

apple and small notes of lemon associated with fine touches of lychee, limestone, a discreet hint of mirabelle plum as well as very discreet hints of vanilla and an imperceptible touch of almond. The palate is fruity, juicy, well-balanced, elegant, precise and offers suavity, a small gourmandise, a fine tension, a good structure, a small acid frame, a racy minerality as well as freshness. The effervescence is elegant and well-built. On the palate this wine expresses notes of juicy yellow fruits, juicy mirabelle plum and small notes of juicy citrus associated with fine touches of pear as well as slight hints of peach and discreet hints of almond (in the background).
Score : 16+/20 (92-93/100)

Champagne Michel Hoerter - Carte Noire - Extra-Brut

The nose is fruity, slightly creamy and offers a fine complexity. It reveals notes of crushed pear, crushed apple and small notes of nectarine, mirabelle plum associated with slight touches of flowers as well as discreet hints of eggs cream and a very discreet hint of hazelnut. The palate is fruity, well-balanced and offers a good definition, finesse, suppleness, a (very) slight juiciness as well as fleshiness. On the palate this wine expresses notes of pear, crushed nectarine and small notes of litchi, flowers, vanilla associated with small toasted touches as well as a very discreet hint of hazelnut, almond and an imperceptible touch of dark chocolate. Good length.
Score : 15.25/20 (90/100)

Champagne Henriët-Bazin - Blanc de Blancs - Premier Cru, Extra-Brut

The nose is fruity, slightly creamy and offers a fine concentration. It reveals notes of pear, crushed Brugnion and small notes of pineapple associated with small touches of fresh lemon, meringue as well as discreet hints of brioche and an imperceptible touch of egg cream. The palate is fruity, mineral and offers a small juiciness, finesse, straightness, precision, a fine tension as well as a good structure. The effervescence is well-built. On the palate this wine expresses notes of juicy lemon and small notes of juicy peach associated with small touches of pineapple, quince, a discreet hint of apricot, grapes as well as subtle hints of brioche (in background) and egg cream.
Score : 16.25+/20 (93, 100)

Champagne Henriët-Bazin - Millésime 2009 - Brut Nature, Premier Cru

The nose is fresh, fruity, elegant and well defined. It reveals notes of quince, mirabelle plum and small notes of nectarine associated with small hints of vanilla, brioche and discreet hints of fresh almonds. The palate is fresh, fruity, mineral, well-balanced, racy and offers a (very) slight acid frame, precision, finesse, a (very) slight creaminess as well as a slight straightness. The effervescence is elegant. On the palate this wine expresses notes of quince, mirabelle plum and small notes of apple associated with small touches of nectarine, lemon as well as hints of almond, toasted hints and a very discreet hint of fresh hazelnut. Good length and good persistence. Very fine chews on the finish.
Score : 16/20 (92/100)

Champagne J. Telmont - Sans Soufre ajouté - Brut

The nose is fruity and offers a small fleshiness. It reveals notes of ripe nectarine, grape and quince associated with discreet hints of apricot, citrus as well as a discreet hint of flowers and an imperceptible touch of butter. The palate is fruity, gourmande, well-built and offers fat, a small suavity, depthness, generosity, fat, a small dynamism, a fine acid frame as well as a good guideline. On the palate this wine expresses notes of crushed apple, brugnion and pear associated with small touches of vanilla, citrus, ripe / fleshy apricot as well as slight toasted hints / almond (in the background). Good and gourmande persistence with touches of vanilla, almond and sweet spices.
Score : 15.25/20 (90/100)

Champagne Waris-Larmandier - Particules Crayeuses - Extra-Brut - Grand Cru

(Blancs de Blanc) The nose is fruity, gourmand and offers elegance. It reveals notes of pear, chalk and small notes of ripe citrus (tangerine, lemon) combined with fine touches of quenette, a discreet hint of peach as well as an imperceptible touch of

papaya / apple and vanilla / almond. The palate is fruity, well-balanced, racy and offers good definition, finesse, generosity, a small suavity, a fine acid frame (in the background), a good structure as well as a beautiful grain. On the palate this Champagne expresses notes of juicy nectarine, pear and small notes of apple associated with small touches of lemon as well as discreet hints of flowers, juicy apricot, racy minerality and a very discreet hint of zests (in the background). Good length.
Score : 16/20 (92/100)

Champagne Le Brun de Neuville - Blanc de Blancs - Extra-Brut

The nose is fruity and mineral. It reveals notes of apple and fresh citrus associated with small hints of apricot, quince as well as discreet hints of zest and discreet toasted hints / almond. The palate is fruity, mineral, well-balanced and offers suavity, a fine acidulous frame, juiciness as well as a racy minerality. On the palate this wine expresses notes of ripe lemon, green apple and small notes of quince associated with slight hints of zest as well as discreet hints of chalk and almond. Good length.
Score : 14.75+/20 (89/100)

Champagne Xavier Alexandre - Authentique A - Extra-Brut - Premier Cru

The nose is elegant. It reveals notes of almond, ripe citrus and small hints of apricot associated with a discreet hint of egg cream. The palate is fruity, well-balanced and offers precision, elegance, straightness, juiciness as well as an acid frame. The effervescence is slightly creamy. On the palate this wine expresses notes of juicy lemon, juicy peach and small notes of almond associated with small touches of apple as well as discreet toasted hints.
Score : 15.25/20 (90/100)

Champagne Drappier - Grande Sendrée 2008 - Brut

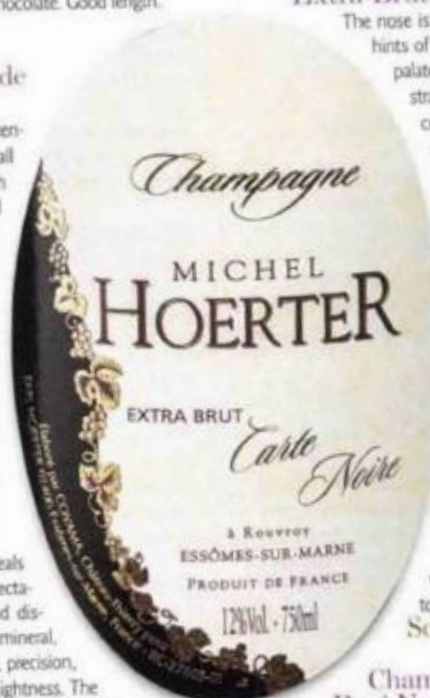
The nose is fruity, creamy, elegant and offers a fine juiciness. It reveals notes of lemon, apple and small notes of flowers associated with discreet hints of peach, lemon cream, meringue and spices. The palate is fruity, well-balanced and offers a good definition, a beautiful acid frame, a small creaminess, a beautiful finesse as well as a beautiful definition. The effervescence is very fine, dynamic and elegant. On the palate this wine expresses notes of ripe lemon, vine peach and small notes of apple associated with slight touches of apricot, crunchy white fruits as well as a very discreet hint of mandarin and an imperceptible toasted / oaky touch. Very discreet tannic hint on the finish.
Score : 17/20 (94/100)

Champagne André et Michel Drappier - Rosé Nature - Zero Dosage

The nose is fresh and (very) slightly creamy. It reveals notes of fresh raspberry, apple and small notes of flowers, fresh redcurrants associated with slight hints of lemon, lemon zest and chalk. The palate is fruity, well-balanced, precise and offers finesse, a (very) slight suavity as well as dynamism. Beautiful, very fine, elegante and (very) slightly creamy effervescence. In the mouth this Champagne expresses notes of raspberry, fresh redcurrants and fresh green apple associated with fine touches of lemon as well as a discreet hint of juicy mandarin, fleshy vine peach and chalk. Good length.
Score : 16/20 (92/100)

Champagne Bruno Paillaird - Rosé Première Cuvée - Extra-Brut

(Disorgement 09/2017) The nose is fresh and offers minerality and finesse. It reveals notes of fresh lime and fresh raspberry associated with slight hints of apple, fresh flowers and discreet hints of cherry. The mouth is juicy, fruity, fresh, well-balanced and offers minerality, a beautiful definition as well as a small freshness. The effervescence is fine, elegant and (very) slightly creamy. On the palate this Champagne expresses notes of fresh apple, fresh nectarine, fresh lemon and small notes of pineapple associated with slight hints of tangerines, chalk and discreet hints of fresh raspberry.
Score : 15.5+/20 (91/100)



Country: U.K.
 Source: Sunday Mail
 Article: The secret of a perfect bubbly
 Date: June 2018

If you're after exquisite sparkle, it has to be bottle-fermented fizz

The secret of a perfect bubbly

SUMMER has been swirling around, as capricious as the bubbles in a glass of fizz – there one moment, the next, whoosh, your allocation has vanished! The popularity of Prosecco continues, but where Prosecco is tank-fermented, producing slightly larger bubbles, the summer sparklers I'm popping in this piece are all bottle-fermented. So what?



SUNNY FIZZ

wine-maker into further depths of flavour.

How long to age it in the bottle before disgorging; whether to use oak; how much of a dosage (dose of sugar or sugar and wine) to add to round out fruitier flavours or to leave the fizz sharp as a citrus scythe? And so the matrix of decisions made in the name of deliciousness continues.

But for me, where summer sparklers of this pedigree really come to life is when thrilling zestiness is guided by the hand of a great

And as far as sharpness goes, our homegrown fizz from Britain's

OLLY'S PICK OF THE BUNCH

DRINK OF THE WEEK

Giant killer Blanc de Noirs Brut NV Champagne (12%)
 Waitrose (offer price until July 10)
 Rich fruit and fragrance, this puts plenty of big-name rivals to the sword. Excels at this price.



Cool Crémant de Bordeaux Brut (12%) *Lidl*
 Stand-out personality from 75% Semillon, 20% Cabernet Franc and 5% Muscadelle.



Crafty Cava Tesco Finest Vintage Cava Brut DOC 2014 (11.5%) *Tesco*
 Three cheers! This fizz has poise, precision and richness all threaded with headlining zing.



Full English Balfour 1503 Foxwood Classic Cuvee NV (11.5%) *Co-Op*
 Elegance and finesse in a package of outstanding value.



Fab fizz Le Brun de Neuville L'Authentique Blancs (12%) *Lant Street Wine*
 Rarely have I tasted such definition and finesse.



marginal climate is tantalising – my collection of English fizz has grown to epic proportions over the years.

Traillblazing Peter Hall, at Breaky Bottom near Lewes in East Sussex, is one of my wine heroes. He's as charismatic as his wine – a person of profundity, charm, thought, twinkle and heart. Hunt down his fab fizz at breakybottom.co.uk

(I've just bought three cases, and his Sparkling Brut 2009 Chardonnay/Pinot Cuvée Gerard Hoffnung for £31 is a superlative sparkler) or phone 01273 476427 to visit – in my view – Britain's most picturesque vineyard.

Of course, there is tremendous Champagne produced by small growers as well as big names,

Crémant still offers great value across France for bottle-fermented beauties crafted outside the Champagne region.

But please remember Spanish Cava. With its unique flavours and quality, setting its great value aside, it deserves to be celebrated as much as every last bubble in the sparklers of summer.

LANT STREET WINE IS AFFILIATED WITH ASSOCIATION OF ALL WINES TO MAKE OUR SHOPS READERS OF THE CODE OF LIFE ON ITS WEBSITE. LANTSTREETWINE.COM

Country: U.K.

Source: Wine Blog: Olly Smith

Date: June 2018

Link: <https://www.ollysmith.com/wines/le-brun-de-neuville-lauthentique-champagne-blanc-de-blancs-brut/>

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Waitrose Blanc de Noirs Champagne Brut NV

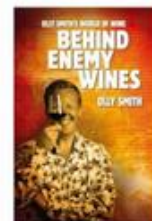
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First glimpse of Britannia's The Glass House

Gallery: P & O Cruises

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Rarely have I tasted such definition and finesse. *Lant Street Wine is offering a 10% discount on all wines to Mail on Sunday readers. Use the code 'OLLYLIFE' on its website, lantstreetwine.com.

Retailer: Lant Street Wine

Price: £37.27

ABV: %12

Buy Direct

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Country: U.S.

Source: Blog : On The Trail

Article: A Grand Scale for Grand Champagnes – Le Brun de Neuville

Date: March 2018

Link: <http://onthetrail.klwines.com/on-the-trail-blog/2018/3/29/a-grand-scale-for-grand-champagnes-le-brun-de-neuville?rq=neuville>

A Grand Scale for Grand Champagnes – Le Brun de Neuville

March 29, 2018 · Alex Schroeder



Many customers are surprised to learn that the delicious champagnes of Le Brun de Neuville are actually the product of a rather sizable co-op in the Sezanne area of south Champagne. The wines are made from the fruit of over 160 growers from seven different villages in this very chalky area, but don't let the large scale fool you. The quality and precision with which they are made is quite stunning with the pristine facility where the magic happens being a wonder in itself.

During harvest time, two enormous 12,000 hectoliter presses run 24 hours a day, producing an enormous amount of juice. Le Brun de Neuville only keeps the tête de cuvée, or first press juice, for their wines, selling the other 2/3s to the large negociants. They vinify and store everything separately depending on the different growing conditions behind the vines, including; which village they come from, whether grass is grown between the rows, their overall age, etc. This way they have as many options as possible when blending to create the perfect champagnes.

Country: U.S.

Source: Blog : On The Trail

Date: March 2018

Link: <http://onthetrail.klwines.com/on-the-trail-blog/2018/3/29/a-grand-scale-for-grand-champagnes-le-brun-de-neuville?rq=neuville>



Gary Westby and I sat down with longtime friend, export director Amandine Volhuer, to try a few of the cuvées.

One of my favorite lines of champagne in the store is the Le Brun de Neuville "Authentique." The wines are aged entirely on a cork rather than the much more widely used bottle cap. This allows for a tiny amount of micro-oxygenation to occur during aging, lending to richer texture and greater lasting power.

A strong candidate for future importation was the Authentique Blanc de Blancs, made from 100% Sezanne Chardonnay dosed at a modest 6 g/L. It had a

beautiful concentration of lemon, white apple, and cream flavors with a very linear structure and great freshness. While not as rich as the Blanc de Blancs of the Côte de Blancs, the balance, freshness, and minerality make this a great candidate for an oyster feast.

Next, we tried the 2009 vintage brut, made from 93% Chardonnay, 7% Pinot Noir, dosed at 8 grams of sugar per liter. True to the vintage, it had wonderful rich dried apricot, Meyer lemon, acacia flower notes with good salinity and minerals. It told the story of a vintage that I very much enjoy for its opulence and drinkability, and I plan on picking up at least a few bottles when it arrives.

-Alex Schroeder




Country: Japan

Source: Sakura Awards

Date: February 2018

Link: <http://www.sakuraaward.com/en/award/2018/detail/11054>

 Gold



 FRANCE

CHAMPAGNE LE BRUN DE NEUVILLE

AUTHENTIQUE ASSEMBLAGE BRUT N.V.

Vintage : N.V.
Variety : CHARDONNAY 71.0%
PINOT NOIR 29.0%
Region : CHAMPAGNE
Classification : AOP(AOC)
Bottle Size : 750ml
Wine Category : Sparkling Wine
Alcohol by volume : 12.0%
Suggested retail Price Zone : A
Submitted by Agent : LE BRUN DE NEUVILLE

Price Zone	yen
A	6,001~
B	4,001~6,000
C	2,501~4,000
D	1,501~2,500
E	1,001~1,500
F	~1,000
不明	unknown

Source: Wine Enthusiast

Date: December 2017

Article: Tasting Notes

Link: <https://www.winemag.com/?s=Le%20Brun%20de%20Neuville>

WINE ENTHUSIAST

94

POINTS

Cellar Selection

Le Brun de Neuville 2008 Grand Vintage Brut (Champagne)

Almost entirely Chardonnay, with just a whisper of Pinot Noir, this is a dry Champagne. It is crisp, lively, steely and with great intensity. The apple and lemon flavors are just a part of this impressive wine that could age longer. Drink from 2019.

— R.V. *Published 12/1/2017*

WINE ENTHUSIAST

93

POINTS

Le Brun de Neuville NV Lady de N. Cuvée Elevé en fûts de Chêne Brut (Champagne)

A wine that was fermented in wood before bottling, this is rich, with a definite edge of toast and spice. It is ripe with crisp fruit, although the wood has broadened the wine, giving it an attractive oxidative character. Drink this fine wine now.

— R.V. *Published 12/1/2017*

WINE ENTHUSIAST

92

POINTS

Le Brun de Neuville NV Authentique Blanc de Blancs Brut Chardonnay (Champagne)

The small Sézanne region of Champagne is known for its Chardonnay (as exemplified by this wine) with its crisp mineral texture.

The apple-skin and green-plum flavors are given an edge by the tight acidity and dryness. It could do with another few months in bottle, so drink this bottling from 2018.

— R.V. *Published 12/1/2017*

WINE ENTHUSIAST

92

POINTS

Le Brun de Neuville NV Blanc de Blancs Extra Brut Chardonnay (Champagne)

This producer's signature grape is Chardonnay and this Champagne with its tight, nervy and mineral character is a fitting emblem. It is crisp, with green-apple fruit and lively acidity. Underneath there is a structure that will allow the bottling to age further. Drink from 2018.

— R.V. *Published 12/1/2017*

Source: Wine Enthusiast

Date: December 2017

Article: Tasting Notes

Link: <https://www.winemag.com/?s=Le%20Brun%20de%20Neuville>

WINE ENTHUSIAST

91
POINTS

Le Brun de Neuville NV Lady de N. Cuvée Rosé Brut (Champagne)

This is a crisp, 90% Pinot Noir-based wine with a light tannic edge from the red wine used to give color. It also has ripe red-berry fruits as well as acidity giving it dryness. It is fruity, steely and ready to drink.

— **R.V.** *Published 12/1/2017*

WINE ENTHUSIAST

91
POINTS

Le Brun de Neuville NV Authentique Brut Rosé (Champagne)

With a high percentage (67%) of Chardonnay in the blend, this is a crisp and steely wine. It has a fine elegant balance between acidity and the texture, giving delicious red fruits their place. The wine is definitely more of a food Champagne. Drink now.

— **R.V.** *Published 12/1/2017*

Source: Falstaff

Date: December 2017

Article: Tasting Note

Lien: <https://www.falstaff.at/ld/w/champagne-le-brun-de-neuville/>

falstaff

GENIESSEN WEIN ESSEN REISEN

Champagne Le Brun de Neuville Blanc de Blancs Brut

91

Punkte

Hefe, Heu, grüne Walnuss, mittelfeines Mousseux, knackige Säure, fast adstringierend, leichte Grüntöne, eine Spur gereifte Geschmeidigkeit dahinter, würzige, Chardonnay-typische Gaumenaromen, Apfel, Süßmandel, Mais, eine Spur Salzigkeit, mineralischer Abklang, von leichter Süße begleitet.

Tasting: [Champagner Tasting 2017](#); 29.11.2017 Verkostet von: Ulrich Sautter

Champagne Le Brun de Neuville Authentique Assemblage

91

Punkte

Nussig, jodig, saftig und fast seifig-mineralisch, feines, cremiges Mousseux, gutes Volumen und dennoch auch Frische und Nerv, lebendiger Gaumen mit Spiel und Richtung, passend dosierte, nicht zu knappe Süße, frisch und fast zum Kauen stoffig im Übergang zum Abgang, mineralische-würziges Finale.

Tasting: [Champagner Tasting 2017](#); 29.11.2017 Verkostet von: Ulrich Sautter

Champagne Le Brun de Neuville Authentique Brut Rosé

90

Punkte

Quitte, Hagebutte, leicht buttrig unterlegt. Vergleichsweise süßer Auftakt, saftige Gaumenfrucht, feiner Säurenerv, lebendiges Mousseux mittlerer Feinperligkeit, ein Hauch von Gerbstoff, und ein harmonischer, fruchtgetragener Abklang. Mineralischer Hintergrund, trinkfreudiger und zugänglicher Rosé.

Tasting: [Champagner Tasting 2017](#); 29.11.2017 Verkostet von: Ulrich Sautter

Source: Gourmets
Date: December 2017



Le Brun de Neuville Authentique Blanc de Blancs. Brut

26 €

Amarillo verdosa, la capa enseña un cordón de burbujas finas. Espino y acacia en nariz, toque anisado. Piel de limón tras agitar la copa. La efervescencia en el paladar es cremosa. Muy mineral; final alimonado. Envejecido tres años, degollado en febrero, 9,8 g/l de licor de expedición. Unión de 28 viñateros, en 1963. Diez años después presentan la marca Le Brun de Neuville. Las 150 hectáreas de viñedos, de 40 años promedio, en las colinas del Sézennais, una de las cunas de la DO Champagne, albergan pinot noir y chardonnay.

lebrundeneuville.fr

Source: Wine Spectator
Date: November 2017
Article: Tasting notes



Tasting Note

LE BRUN DE NEUVILLE

Brut Champagne 2008

Score: 91

Release Price \$80

Country France

Region Champagne

Issue Web Only - 2017

Tasting Note

A firm version, with a light and lacy mousse carrying pretty hints of ripe black cherry, apple blossom, chalk and biscuit. Clean-cut on the moderate finish. Drink now through 2025. 1,500 cases made.
-AN

Your Rating



You have not yet rated this wine.

Source: ENOFYLZ Wine Blog

Date: October 2017

Article: Champagne Le Brun de Neuville, Superb Value for Champagne Day

Lien: <http://enofylzwineblog.com/2017/10/20/champagne-le-brun-de-neuville-authentique-assemblage-a-top-value-for-champagneday/>



Champagne Le Brun de Neuville Authentique Assemblage; Superb Value For #ChampagneDay

Posted by MARTIN D. REDMOND on OCTOBER 20, 2017

Grapes for this wine were sourced from the Côte de Sézanne region of Champagne. The area is mostly planted with Chardonnay as the region has the same chalk seam as the Côte des Blancs. The soil is composed of chalk with large amounts of marl and sand. The primary similarity between the two regions is that Chardonnay is the predominant grape.

This wine is a blend of 75% Chardonnay, 25% Pinot Noir. Primary fermentation was done in stainless steel (92%) and oak barrels (8%). It was aged for five years on the lees. **The sur-lie aging was done under cork rather than crown cap, a much more labor-intensive process usually reserved for much more expensive wines, most famously vintage Bollinger.** It is believed secondary fermentation under cork rather than screw cap adds greater depth and complexity to wine, including a more delicate bead and a softer mousse. Dosage is 7.5 g/L

About Champagne Le Brun

The award-winning coopérative Le Brun de Neuville was founded in 1963 by the Le Brun family and a team of twenty passionate winegrowers in the Sézannais. The Le Brun family has a long history in the region and has been producing wine there for five generations. Today, the cooperative has 150 members harvesting 152 hectares of hillside vineyards spread over seven villages with crus like Villenauxe-la Grande, Fontaine-Denis, Barbonne-Fayel, but also Chantemerle and La-Celle-sous-Chantemerle. Chardonnay makes up 90% of total production. They sell 65% to other producers, while the best is saved for Le Brun de Neuville.

Le Brun earned the "Champagne Producer of the Year Award" presented by *International Wine & Spirit Competition* for 2015.

Press Book - 2019

Champagne Le Brun de Neuville Authentique Assemblage – "Five years aging on lees, under cork rather than crown cap for \$35? Who says fine Champagne has to be expensive? One of my favorite under \$40 bottles of Champagne this year!"



My tasting notes follow:

Color – Brilliant pale yellow

Aromas – Charming toast, apple, baked white peach, lemon marmalade, floral and chalk

Body – Medium/full-bodied, fresh, elegant, harmonious and focused with a rich, creamy mousse

Taste – Yellow apple, pear, tangerine, lemon, with a very appealing minerality that is both saline and chalky

Finish – Long

91 pts – 12% abv | SRP – \$35 | 5,006 bottles produced | Sample purchased for review

Five years aging on lees, under cork rather than crown cap for \$35? Who says fine Champagne has to be expensive? One of my favorite under \$40 bottles of Champagne this year!

Source: Andreas Larsson –Blindtasted.com

Article: Tasting Notes 07/2017

Lien: <http://www.blindtasted.com/wine/15407-le-brun-de-neuville-grand-vintage-2008-white/tasting-25842>

LE BRUN DE NEUVILLE - GRAND VINTAGE 2008

90/100

France - Champagne - White

Tasted on 07/2017

2008

ANDREAS LARSSON :

Pale golden colour with a green hue and fine mousse. Aromas of fresh pastry, nougat with yellow fruit like peach, apricot and ripe citrus. The palate has a good bite, ripe and fresh with a soft creaminess, zesty yellow fruit, a hint of butter and nuts with a long finish. Still youthful but attractive.

Andreas Larsson

FIND THIS WINE



Source: On The Trail

Date: February 2017

Article: The Star of Sézanne

Lien: <http://onthetrail.klwines.com/on-the-trail-blog/2017/2/23/the-star-of-the-szanne>

The Star of the Sézanne

February 23, 2017 - Gary Westby



For more than a decade, I had my eyes open for a good producer from the Sézanne in Champagne, but had no luck in finding one. This sub-region of Champagne is an isolated valley on chalk soil cut out of a plain in the middle of nowhere. Although just thirty miles south of Epernay, the empty, even desolate land between the two places makes it seem like another planet. I never suspected that I would eventually strike gold with a cooperative in the Sézanne (or for that matter anywhere). I am a partisan for independent grower producers, and wrongly thought that all co-ops only produced basic to low-quality wine in order to hit a low price point. Le Brun de Neuville disproved my prejudice with their obsession for quality, especially with their "Authentique".



Le Brun de Neuville is located in Bethon, right in the heart of the Sézanne. They have 370 acres total from the 168 members of the cooperative, but they only make Champagne from the best third of that land. Although their vineyard spreads across seven villages, the Authentique is only made from the best plots in Bethon. The wines are pressed in a combination of computer controlled, modern coquard diagonal presses and Pera bladder presses. When I visited, Amandine Vouhleur wowed me with their capacity—they have room for ten years of stocks, allowing for very long ageing of the wines. The "Authentique" profits from that capacity as it's aged for five years on the lees on a cork rather than a cap (so the cork in the bottle is its second).

Source: On The Trail

Date: February 2017

Article: The Star of Sézanne

Lien: <http://onthetrail.klwines.com/on-the-trail-blog/2017/2/23/the-star-of-the-szanne>



Aging on a cork like this is a pain—none of the disgorgement lines will accommodate bottles like this, and they must all be disgorged by hand. The benefit is a better exchange with, and a bit of immunization from, oxygen. The five years on the lees give this wine a nutty creaminess, while the pure chalk soil gives the wine zip and minerality. The bead on this wine is tiny and shows the long time on the lees. I love the **Le Brun de Neuville "Authentique Assemblage"** on its own as an aperitif, and I have also had great luck pairing it with oysters. I think it might be the best bottle we have in the store for pairing with caviar, which is saying something given the great direct import price. This producer is a star in the Sézanne and a new star in our direct import program. I hope that you'll give the wine a try.

-Gary Westby

Source: Wine Spectator
Date: 15 décembre 2016
Article: Tasting Notes
Lien: http://www.winespectator.com/wine/detail/note_id/423854



Tasting Note

LE BRUN DE NEUVILLE

Brut Blanc de Blancs Champagne NV

Score: 90

Release Price \$49

Country France

Region Champagne

Issue Dec 15, 2016

Tasting Note

This bright version is well-balanced and creamy, with a pleasing mix of toasted hazelnut, baked white peach, spring blossom and spice. Drink now. 10,000 cases made.

-AN



Source: Wine Enthusiast
Date: 1 décembre 2016
Article: Tasting Notes
Lien: <http://www.winemag.com>

WINE ENTHUSIAST

93

POINTS

Editors' Choice

Le Brun de Neuville NV Lady de N. Cuvée Clovis (Champagne)

Aged for seven years before disgorging, this deliciously mature wine is full of Pinot Noir richness. It has a warm character that seems to be the style of this producer in the Côte de Sézanne. Named after the king who created the French monarchy, the wine has toast, almonds and a generous, creamy aftertaste.

Drink now.

— **R.V.** *Published 12/1/2016*

WINE ENTHUSIAST

92

POINTS

Le Brun de Neuville NV Lady de N. Cuvée Brut Chardonnay (Champagne)

Chardonnay is an important part of the landscape in the Sézanne area south of Epernay. This ripe, toasty wine has a rich, warm take on the grape. Almonds and hazelnuts mingle with peach and pear flavors giving a creamy character. The bottling is ready to drink.

— **R.V.** *Published 12/1/2016*

WINE ENTHUSIAST

90

POINTS

Le Brun de Neuville NV Blanc de Blancs Brut Chardonnay (Champagne)

This producer based in the small Côte de Sézanne has produced a bright, zesty and crisp style of blanc de blancs. It emphasizes fruitiness, lively with only a light touch of chalky minerality. It is full, ripe, fruity and ready to drink.

— **R.V.** *Published 12/1/2016*

WINE ENTHUSIAST

90

POINTS

Le Brun de Neuville NV Authentique Brut Assemblage (Champagne)

From a blend that is primarily Chardonnay, this is soft and full in the mouth, with a creamy texture. Touches of apples and pears are integrated by the acidity and zesty citrus. The aftertaste is ripe, hinting at tropical fruits.

— **R.V.** *Published 12/1/2016*

Source: International Wine and Spirit Compétition
Date: 2015 - 2016
Lien: <https://www.iwsc.net/company/profile/287/1>



Cuvée Lady de N. Chardonnay NV

Gold Outstanding 2016

NV Champagne Trophy 2016

Entered By Champagne Le Brun de Neuville
Producer Name Champagne Le Brun de Neuville
Country of origin France



Le Brun de Neuville Lady de N Chardonnay NV

Gold Outstanding 2015

The NV Champagne Trophy 2015

Entered By Champagne Le Brun de Neuville
Producer Name Champagne Le Brun de Neuville
Country of origin France

