



Lady de N.

CHAMPAGNE
LE BRUN DE NEUVILLE

Fût de Chêne

From selected plots, raised in oak barrels and matured 8 years on lees, Lady de N Fût de Chêne represents the quintessence of Champagne Le Brun de Neuville's know-how. This Champagne is dedicated to gastronomy: fine, elegant and endowed with a great complexity.

Tasting notes

The Champagne presents a dress tinted with a pale yellow gold robe with bright light green yellow hints.

The first nose reveals smells of preserved lime, peppered mint, honeysuckle, verbena, nutmeg, pebbly chalk,... When aerated, it turns to notes of gentian, toasted bread, a hint of vanilla, fresh nut, coriander, cardamom, cinchona, gingerbread, oregano, cardamom, fresh grape, green apple and fennel.

ORIGINALITY AND DISCRETION

The approach in the palate is soft and fresh with a creamy and melted effervescence. The wine develops with a fleshy and pulpy density of white fruit enhanced with aromatic herbs providing a very pleasant bitter freshness. Body is given to the Champagne by a pure chalky minerality finely linked to a lemony acidity with hints of yellow grapefruit. This concentrated matter leads to a full final, rich with aromatic and mineral shades, tasty and melted in a wooded pattern.

Food pairings

Salmon tartar, Lobster and young caviar, Sachets of kale with Saint-Pierre and pan-fried Foie gras, Medallion of monkfish with creamy sauce, Smoked duck breasts, Greedy green pea creamy soup with mint and grilled scallops, Cod fillet with tarragon sauce, Turbot fillet coriander and cardamom sauce, Whipped Chaource cheese,...

Technical data

Grapes: 56% Chardonnay / 44% Pinot Noir

Vinification:

- Alcoholic fermentation in oak barrel (45%)

- Alcoholic fermentation in stainless steel tank for the reserve wines (55%)

- Malolactic fermentation achieved

Production: Bottling in Mai 2009

Ageing: 8 years

Dosage: Brut 8 g/l

Ratings & Medals

Wine Enthusiast: 93/100

