



# Lady de N.

CHAMPAGNE  
**LE BRUN DE NEUVILLE**

*Blanc de Blancs*

GRAND CRU

*Lady de N. cuvées represent the quintessence of Champagne Le Brun de Neuville's know-how. This Champagne comes from selected and classified Grand Cru plots in the Côte des Blancs.*

### Tasting notes

The Champagne displays a luminous and fluid pale yellow-gold colour with green-yellow shades that are deep in the glass. It is crossed by fine and vivid bubbles providing for a delicate collar. The visual sensation indicates freshness and full of nuances.

The first nose is airy and pastry, expressing notes of lime, coriander, hazelnut, marzipan, fresh meringue, star anise. When aerated Champagne evolves towards fragrances of rose, wallflower, syringat, with more root notes of chalk, licorice, which mix notes of quince paste, white peach, fresh grapes, iodine.

The first contact in the palate is supple and fresh with a creamy and melted effervescence. The Champagne develops pulpy fruity matter sustained by an integrated lemon acidity. The mid-palate is orchestrated by a chalky minerality that provides freshness, salinity and a good length to the palate. The wine has integrated a part of oak barrel that enhances the fruity breathing, gratifying a harmonious finish during which the fruity maturity resonates with the mineral vibration, both saline and iodine.

### *REFINEMENT AND DELICACY*

This Champagne impresses senses with delicacy and refinement. In order to fully experience this exchange, we suggest a tasting made from a temperature of 9°C (48,2°F), in a slender and curved glass that will enhance the Champagne up to a temperature of 14°C (57,2°F).

### Food pairings

Some pairings would awake your taste buds, such as sea bream and cod tartare, green papaya, chives, coconut milk; cassalette of scallops and mashed parsnip, mango sauce, kaffir lime and saffron...

### Technical data

Grape:	100% Chardonnay
Vinification:	Alcoholic fermentation in stainless steel tank and in half hogshead Malolactic fermentation achieved
Production:	Bottling in 2015
Ageing:	3 years
Dosage:	Brut 6 g/l

