



Lady de N.

CHAMPAGNE
LE BRUN DE NEUVILLE

Rosé

From selected plots and aged during 5 years on lees, Lady de N. Clovis 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 shows itself tinted with a light salmon pink enhanced by deep and bright orange-pink hints. It shines with fine and light bubbles creating a delicate ribbon.

The first nose reveals smells of peach, fresh mint, zest of preserved pink grapefruit, wild strawberry, passion fruits, candied pear. When aerated, it turns to notes of creamy chalk, fresh rose, iodine, raspberry, blackcurrant, and mango.

COMPLICITY AND BALANCE

The approach in the palate is soft and fresh with a creamy and melted effervescence. The wine develops in a suave way with a fleshy density of white, red and tropical fruits. The final soars with this merged fruity and mineral duality which leaves an aerial, creamy and harmonious tactile footprint.

Food pairings

Mini-rolls made with Comté cheese and chorizo, Toast of salmon rillettes with blood orange, Salmon tartar with basil tomatoes beef Carpaccio with red onion, Grilled red mullet with small fresh vegetables, Sole fillet, Anchovy puree, Pata negra ham, Fresh Ossau-Iraty ewe-cheese with Espelette chilli pepper, Light mango mousse with passion fruit, Fresh strawberries finely diced with chiselled mint leaves...

Technical data

Grapes:	46% Pinot Noir 34% Chardonnay 20% Pinot Noir (red wine)
Vinification:	Alcoholic fermentation in stainless steel tank Malolactic fermentation achieved
Production:	Bottling in May 2010
Ageing:	8 years
Dosage:	Brut 8 g/l

Ratings & Medals

Wine Enthusiast: 91/100
Vinalies Nationales 2016: Prix des Vinalies

