



# DOMAINE LANCELOT-ROYER

## Blanc de Blancs Grand Cru Brut Millésime

*What you discover with Lancelot-Royer Champagne is not only the purest expression of Chardonnay-based wine in the Côte des Blancs but also a work of vinous art that has been meticulously guided from grape to glass. Winemaker Michel Chauvet is one of the last artisans who chooses to craft his Champagne exclusively by hand, the way it was made in the early 1900s before machines replaced manual labor. Lancelot-Royer is certainly one of the smallest domaines in Champagne, yet this is a boon for a craftsman as dedicated to quality as is Chauvet. Each bottle is uncompromisingly faithful to the lemony delicacy that characterizes Cramant and the crystalline purity of the finest blanc de blancs wines.*

**WINERY:** Domaine Lancelot-Royer

**WINEMAKER:** Michael Chauvet

**ESTABLISHED:** 1960

**REGION:** FRANCE • Champagne • Cramant

**APPELLATION:** Champagne AOC

**BLEND:** 100% Chardonnay

**VINEYARDS:** All estate vineyards (just 12 hectares) in Cramant are rated 100% grand cru and are all planted to Chardonnay, as is tradition in the Côte de Blancs. Soils are classic Kimmeridgian chalk.

**AGE OF VINES:** 20 to 30 years

**WINEMAKING:** Hand-harvested. Pressed by hand in an upright, wooden press; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Second fermentation in bottle (méthode Champenoise); aged for eight years in bottle. Riddled by hand. Dosage less than 9 grams/L.

**TASTING IMPRESSIONS:** The quintessential blanc de blancs style, with delicate aromas of wildflowers, a lacy, lemony core of tangy fruit and a silky finish.

**PAIRING SUGGESTIONS:** Oysters; fresh shellfish; sushi

