

Le Clos Lanson

A RARE WINE

“To taste Clos Lanson invites you on a journey to our iconic plot in the heart of Reims. It offers the unique signature of a wine with great personality.”

Hervé Dantan, Cellar Master

A UNIQUE SINGLE VINEYARD

Located in the heart of Reims, Le Clos Lanson is the only hectare of vineyard to remain within the historical walls of the city. Hidden behind high walls, this single vineyard of Chardonnay dating back to the 18th century offers a breathtaking view of the Cathedral. Located just above the House Cellars, Le Clos Lanson is farmed like a true garden both because of its unique location and the special care it receives on a daily basis. Le Clos Lanson benefits from a chalky soil and an exceptional microclimate giving life to a precious wine with mineral aromas, produced in a very limited number of bottles each year.

YEAR 2011

2011 was characterised by an unprecedentedly early growing season. Despite a marked drought in spring, summer rains encouraged the bunches to ripen quickly. The harvest began on 19th August, under once again clement skies, and required meticulous sorting to ensure that only the healthiest grapes were selected. This Vintage reveals grapes with pronounced aromatic richness, supported by good ripeness and moderate acidity.

BLEND

CHARDONNAY: 100%
PLOT: Clos Lanson in Reims - 1 hectare
VINIFICATION: Oak barrels, 100% NML fermentation
BOTTLES DRAWN: 8080 ex. bottles / 250 ex. magnums

VINTAGE: 2011
AGEING: 12 years on its lees
DOSAGE: 4g/L

PILLARS



TERROIR

We select only the best Chardonnay grapes from the Clos Lanson. This one hectare single vineyard farmed under the biodynamic principles, is certified HVE since 2019.



SAVOIR-FAIRE

We perpetuate the original principle of Champagne vinification, without malolactic fermentation, to preserve the incomparable freshness of our wines through the years.



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VINIFICATION IN WOOD

The wine is vinified in oak barrels from the Argonne forest during few months in order to develop aromas of great delicacy.



AGEING

Le Clos Lanson 2011 has been ageing 12 years in our cellars before getting to market to achieve ultimate aromatic complexity.





BEST SERVED
Chilled between 8 and 10°C.

RECOMMENDED STORAGE
"The wines of Maison Lanson can be enjoyed as soon as you receive them. Kept in good conditions, their freshness and personality will continue to develop complex aromas."

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SENSATIONS

EYE

A yellow hue with green reflections, enhanced by a string of fine, delicate bubbles.

NOSE

The nose opens with an intense bouquet of candied citrus fruits, aniseed and menthol, underlined by delicate notes of toasted almonds and fine pastries.

PALATE

A palate of great finesse, revealing delicate notes of lime, pear and hazelnut, subtly underlined by a touch of vanilla. Both generous and precise, it seduces with its aromatic freshness and minerality.

FOOD PAIRING

Suggestions:

GASTRONOMY

Fillet of sole, marinated in lime and sweet spices.

CASUAL PLEASURE

Scallops.