

Our partner:

Vincent Lamoureux

Champagne Vincent LAMOUREUX

AOC Champagne, Côte des Bars

Récoltant Manipulateur (RM)



Since 1987

Winery overview:

Their grapes are harvested entirely by hand after careful care for each of the plots, over the seasons.

Their significant environmental commitment to maintaining biodiversity in their vines and around them is essential for them, who have been working them for decades, as well as for their vines fed with compost (no chemical fertilizers).

Weeding if necessary is only mechanical for them and any use of insecticide is prohibited (Terra-Vitis and HVE 3).



Champagne V.LAMOUREUX
Brut – Tradition



Grape Variety: 100% pinot noirs

Tasting

A harmonious and personalized blend of wines from different years or vintages, our Champagne Brut is dosed by the winemaker in the secrecy of his cellar.

It is a traditional cuvée whose class and elaboration will surprise you.

Its slightly golden color is the testimony of the 100% Pinot Noir fruit and the memory of the land.

Analyses

Alcohol : 12,5°
Dosage: 11 gr/l



Champagne V.LAMOUREUX
Brut – Cuvée du Fer d'Or



Grape Variety: 100% pinot noirs

Tasting

Its particularity is the liqueur added at the time of disgorgement, this is produced by the winemaker in the secrecy of his cellar.

Transport yourself with its bright golden color, a frank and elegant aroma.

On the palate, its notes of fresh fruit will seduce you just as well as an aperitif, with a carpaccio of scallops or white meats.

Analyses

Alcohol : 12,5°
Dosage: 11 gr/l

Champagne V.LAMOUREUX
Brut – Rosé



Grape Variety: 100% pinot noirs

Tasting

This Rosé de saignée champagne produced by maceration is particularly sought after for its fine, fruity and intense bouquet.

Its long persistence will leave you with delicious jammy aromas of cherries and red fruits.

For aperitif and dessert with red fruits or chocolate.

Analyses

Alcohol : 12,5°
Dosage: 10 gr/l



Champagne V.LAMOUREUX
Brut – Réserve



Grape Varieties: 60% Pinot Noir and 40% Chardonnay

Tasting

It is a round but tenacious Champagne, with a golden reflection. The Cuvée de Réserve is finely balanced with wines of the same name.

Its long aging in the cellar allows it to reinforce its maturity and intensity.

It is a noble and prestigious champagne ideal for all your aperitifs, seafood, fish, white meats.

Analyses

Alcohol : 12,5°
Dosage: 10 gr/l



Champagne V.LAMOUREUX
Brut Nature – Réserve



Grape Varieties: 60% Pinot noirs and 40% Chardonnay

Tasting

Its complex blend brings a lot of elegance and reveals aromas of white and ripe fruit notes. The palate is rich, intense and long with flavors reminiscent of citrus fruits. Its lack of dosage gives it purity, an ideal partner and remarkable gastronomic pairings.

As an aperitif as well as for iodized dishes, or types of sushi, maki or fresh goat cheese, this Champagne Brut Nature WITHOUT ADDED SUGAR will thrill your taste buds.

Analyses

Alcohol : 12,5°
Dosage: 0 gr/l

Champagne V.LAMOUREUX
Brut Blanc de blancs – Cuvée saint Vincent



Grape Variety: 100% Chardonnay

Tasting

Aging in the cellar for about 4 years, prestigious and endowed with great aromatic power.

The nose is intensely fruity, blooming with touches of white flowers, fleshy white peach fruits, fresh fruits as well as subtle aromas of hawthorn and wild rose. On the palate, a subtle and elegant attack, slightly mineral and a long persistence for a rich and dense finish.

Analyses

Alcohol : 12,5°
Dosage: 10 gr/l



Champagne V.LAMOUREUX
Brut – Millésime 2012



Grape Varieties: 70% Pinot noirs and 30% Chardonnay

Tasting

Long aged in the cellar on slats (5 to 7 years) it reaches great maturity.

Thanks to the selection of the best pressing juice, from exceptional years, it is characterized by expressive and complex aromas.

A dense, golden color then a structured and round body with subtle notes of hawthorn and baked apples, it will accompany you during your aperitifs, a filet mignon or even a capon on the spit.

Analyses

Alcohol : 12,5°
Dosage: 9 gr/l

Champagne V.LAMOUREUX
Sweet – Cuvée Spéciale



Grape Varieties: 70% Pinot noirs and 30% Chardonnay

Tasting

From our Reserve Champagne, its particularity is an expressive sweet champagne, with golden colors, dense and dosed at 55g/L.

Harmonious and rich, it brings you light notes of white flowers, accompanied by a long persistence on the finish. Hence its name, to be enjoyed with foie gras, a chocolate or fruit dessert. Ideal for your parties.

Analyses

Alcohol : 12,5°
Dosage: 55 gr/l