

Our partner:



Champagne P.LEBLOND-LENOIR

AOC Champagne, Côte des Bars
Récoltant Manipulateur (RM)



Since 1987

Winery overview:

The Pascal LEBLOND-LENOIR family estate is located in the prestigious Côte des Bar in the south of Champagne in a small village in Aube, Buxeuil. Owners harvesting for several generations, their family operates ten hectares of vines. She devoted herself to the vine and to champagne wine with passion. They works to bring you the quality of a great champagne.



Champagne P.LEBLOND-LENOIR
Brut – Tradition



Grape Varieties: 60% pinot noirs, 20% Chardonnay and 20% pinot blanc

Tasting

Light yellow color.
Frank nose opening on fruity notes, then developing a pastry register.
On the palate, an ample style whose vinosity is well balanced by a fine bubble and a feeling of freshness.

Analyses

Alcohol : 12,5°
Dosage: 8 gr/l



Champagne P.LEBLOND-LENOIR
Brut – Grande réserve

Grape Varieties: 50% pinot noirs, 30% Chardonnay and 20% pinot blanc

Tasting

Pale gold robe.
Fruity nose reminiscent of mirabelle plum, dried apricot.
On the palate, corpulence, vinosity, a structured style, quite powerful, which we recommend for meals.

Analyses

Alcohol : 12,5°
Dosage: 9 gr/l

Champagne P.LEBLOND-LENOIR
Brut – Rosé



Grape Variety: 100% pinot noirs

Tasting

Sustained, light red colour.
Frank nose of red fruits (cherry, strawberry).
We find these fruity aromas in a mouth that is both lively and syrupy ending on a touch of firmness.
To be enjoyed rather at room temperature during a meal.

Analyses

Alcohol : 12,5°
Dosage: 8 gr/l



Champagne P.LEBLOND-LENOIR
Brut – Désir de Matthieu

Grape Varieties: 100% Pinot blanc

Tasting

Light yellow color.
Engaging fruity nose (white-fleshed fruits), embellished with discreet touches of brioche.
Ample attack, fleshy, well linked, fresh. A gourmet, lively style that will be appreciated as an aperitif.

Analyses

Alcohol : 12,5°
Dosage: 10 gr/l

Champagne P.LEBLOND-LENOIR
Brut – Prestige



Grape Varieties: 30% Pinot noirs and 70% Chardonnay

Tasting

Light yellow color.
Pleasant fruity nose, reminiscent of pear flesh.
On the palate we appreciate its texture and its fine bubbles, its vivacity, but also a certain corpulence.
An alert, clean brut for an aperitif.

Analyses

Alcohol : 12,5°
Dosage: 8 gr/l



Champagne P.LEBLOND-LENOIR
Brut – Millésime 2013

Grape Varieties: 50% Chardonnay, 50% pinot noirs

Tasting

Light yellow color.
Engaging nose of notes of stone fruits (Mirabelle plum), red fruits and pleasant notes of pastries.
Ample and well linked attack, fresh, full, on the fruit.
Straighter, firmer evolution, with slightly smoky accents.

Analyses

Alcohol : 12,5°
Dosage: 9 gr/l



Champagne P.LEBLOND-LENOIR
Brut Blanc de blancs – Millésime 2015

Grape Variety: 100% Chardonnay

Tasting

Beautiful bright light yellow colour.
Nose combining white fruits with biscuit and pastry notes.
On the palate, an alert style with floral, fruity and even gourmet accents on the finish.
An ideal aperitif champagne.

Analyses

Alcohol : 12,5°
Dosage: 8 gr/l