

Our partner:



## Champagne LECOMTE

AOC Champagne, Montagne de Reims  
Récoltant Manipulateur (RM)



*150 years of history*

### Winery overview:

Since 1859, Maison Lecomte has worked the vines from generation to generation. The vineyards are located on the Vinay terroir in the Coteaux Sud d'Épernay. In order to produce quality champagnes, they cultivate the vines in sustainable agriculture

Respectful of tradition, the Champagne House Lecomte Père et Fils, in Vinay, near Epernay has recently chosen to modernize its operation, to offer you, between excellence and high standards, its love of champagne while cultivating a certain part of mystery.



**Champagne LECOMTE**  
Brut - Tradition



**Grape Varieties:**

10% Pinots noir, 10% Chardonnay, 80% pinot Meunier (30% reserve wine)

**Tasting**

The robe is pale golden yellow, with fine bubbles. The foam is abundant and the cord is full and supplied. A supple and round palate with aromas of red fruits. A fresh and fruity vintage perfect throughout your meals and summer events.

**Analyses**

Sugar: 7gr/l

**Champagne LECOMTE**  
Brut - Vieille Réserve



**Grape Varieties:**

10% Pinots noir, 10% Chardonnay, 80% pinot Meunier

**Tasting**

Maturity, subtlety and lightness define our cuvée Vieille Réserve. The dress is old gold with superb reflections. The nose is very fine and floral, apples, pears and citrus fruits. An exceptional finale.

A superb cuvée for demanding connoisseurs. Appreciated for its roundness and the finesse of its bubbles.

**Analyses**

Sugar: 8gr/l

**Champagne LECOMTE**  
Brut – Blanc de blancs



**Grape Variety:**

100% Chardonnay

**Tasting**

Finesse and elegance define this single-varietal cuvée.

On the palate, pleasant citrus sensations (lemon-grapefruit) typical of Chardonnay.

Ideal to accompany your fish and seafood.

**Analyses**

Sugar: 8gr/l

**Champagne LECOMTE**  
Brut - Cuvée Darling



**Grape Variety:**

100% Meunier

**Tasting**

This cuvée presents a very nice mousse when served. The effervescence is all in lightness with a slight persistent bead. An intense golden hue announces an already very open nose, with aromas of fresh yellow fruits (apricot, peach). We obtain a very full, greedy mouth, on the same yellow fruits as well as notes of flaky brioches. The end of the mouth is marked by a beautiful liveliness which enhances the greediness. This marked freshness offers a good length.

**Analyses**

Sugar: 9gr/l

**Champagne LECOMTE**  
Brut - Rosé



**Grape Varieties:**

10% Pinots noir, 10% Chardonnay, 80% pinot Meunier (30% reserve wine)

**Tasting**

This subtle blend of Brut Tradition with the addition of red wine made from Pinot Meunier\* grapes will delight your taste buds with delicious notes of red fruits.

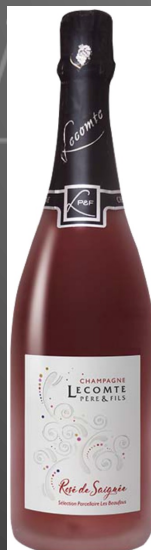
\*Their Champagne red wine is obtained during the harvest by a rigorous selection of the bunches which are then destemmed manually.

A very fruity cuvée, a delight as an aperitif in summer.

**Analyses**

Sugar: 8gr/l

**Champagne LECOMTE**  
Brut - Rosé de saignée



**Grape Variety:**

100% Meunier

**Tasting**

This cuvée, with a colorful and limpid robe, reveals delicate and complex aromas of red fruits.

The mouth is greedy, fine and delicate with notes of raspberry.

This champagne can be tasted as an aperitif or during the meal thanks to its melted tannins, obtained during maceration.

**Analyses**

Sugar: 7gr/l