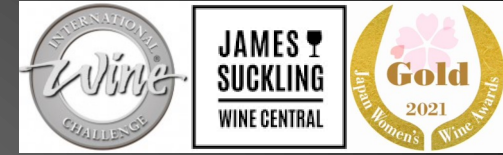


Our partner:



## Champagne Bernard LONCLAS AOC Champagne, Montagne de Reims Récoltant Manipulateur (RM)



*Audacious Maison de champagne since 1976.*

### Winery overview:

Set in **Bassuet**, Champagne Lonclas can draw on an exceptional heritage. Stretching across 11 crus, the ten hectare estate is made up of a mosaic of parcels with a unique character.

This **chalky terroir** at the tip of the appellation is renowned for the **aromatic richness** of its **Chardonnay**: exotic fruits, citrus fruits, white flowers.. Each source of inspiration that goes into the élaboration of its prestigious vintages.

To preserve this living heritage, The House committed to eco-responsible principles from the very start. The result is an environmental excellence embodied by sustainable viticulture that is respectful of Man and Nature.



**Champagne Bernard LONCLAS**  
Brut - Sélection



**Grape Varieties:**  
20 % Pinots noirs, 30 % Chardonnay and 50% Pinot Meunier

**Tasting**  
**Colour:** beautiful straw-gold effervescence and orange reflections.  
**Nose:** fruity complex (plum, strawberry).  
**Palate:** lots of freshness remaining on notes of strawberries.

**Analyses**  
Alcohol : 12,5°  
Dosage: 11g/l

**Champagne Bernard LONCLAS**  
Brut – Blanc de blanc



**Grape Variety:**  
100 % Chardonnay

**Tasting**  
**Colour:** fine continuous bubbles, tinged with brilliant straw yellow.  
**Nose:** floral notes and fruity notes, citrus fruits and peaches.  
**Palate:** nice balance, lively and fruity.

**Analyses**  
Alcohol : 12,5°  
Dosage: 10g/l

**Champagne Bernard LONCLAS**  
Brut – Rosé



**Grape Varieties:**  
70 % Chardonnay and 30% Pinot Meunier (15% red wine champagne)

**Tasting**  
**Colour:** discreet and continuous effervescence, coral pink tint.  
**Nose:** wild strawberries and floral notes.  
**Palate:** freshness, vivacity and impression of fruity sweetness with lemony notes.

**Analyses**  
Alcohol : 12,5°  
Dosage: 12g/l

**Champagne Bernard LONCLAS**  
Extra Brut – Prestige



**Grape Varieties:**  
70 % Chardonnay and 30% Pinot Meunier

**Tasting**  
**Colour:** fine continuous bubbles, tinged with golden yellow.  
**Nose:** mixture of white flowers and very fruity.  
**Palate:** nice sensation of sweetness, syrupy but also nice freshness.

**Analyses**  
Alcohol : 12,5°  
Dosage: 5g/l

**Champagne Bernard LONCLAS**  
Extra Brut – Blanc de Blancs



**Grape Variety:**  
100 % Chardonnay

**Tasting**  
**Colour:** fine bubbles, intensity and abundance.  
**Nose:** a burst of purity with brioche flavors.  
**Palate:** nice lively length, mineral, natural and wild freshness.

**Analyses**  
Alcohol : 12,5°  
Dosage: 5g/l

**Champagne Bernard LONCLAS**  
Grand Brut – Blanc de Blancs



**Grape Variety:**  
100 % Chardonnay

**Tasting**  
**Colour:** elegant with yellow gold reflections.  
**Nose:** an intensity of aromas of dried fruits mixed with those of white-fleshed fruits.  
**Palate:** brioche and mineral sensation. Fresh and elegant lingering finish.

**Analyses**  
Alcohol : 12,5°  
Dosage: 9g/l

**Champagne Bernard LONCLAS**  
Brut – Millésimé



**Grape Variety:**  
80 % Chardonnay, 20% Pinot Meunier  
Aged 4 years minimum in our cellars.

**Tasting**  
**Colour:** rosary effervescence, golden hue with pale green reflections.  
**Nose:** a lot of complexity, white flowers, fruity on citrus.  
**Palate:** power, finesse and minerality.

**Analyses**  
Alcohol : 12,5°  
Dosage: 8,5g/l

**Champagne Bernard LONCLAS**  
Extra Brut – Blanc de Blancs - Millésimé



**Grape Variety:**  
100 % Chardonnay

**Tasting**  
**Colour:** Fine and abundant bubbles, golden colour, luminous and brilliant.  
**Nose:** Minerality and the complexity of white fruits associated with some floral notes.  
**Palate:** A nice refreshing balance with flavors of nuts associated with the personality of a great vintage.

**Analyses**  
Alcohol : 12,5°  
Dosage: 5g/l