

Champagne Lancelot Pienne

Cramant



The Wines

- *Instant Présent NV*: The perfect apéritif wine, fresh, lifted, chalky, and full of white and yellow orchard fruits. This comes from vines averaging 40 years of age growing along the Côte des Blancs as well as from Monthelon and Mancy, two villages south of Epernay in the Côteaux Sud d'Epernay. Aged on its lees for 30 months before disgorgement. Dosage is 7 grams.

FYI, for those with an interest in dosage, here is what Gilles does: "I use beet sugar to make our *liqueur d'expédition*. The important thing is that the *liqueur d'expédition* does not alter the characteristics of our wines. Thus, we develop our *liqueur* by mixing beet sugar with a blend made of *vin clair* from the last harvest and from our perpetual reserve wines."

- *Accord Majeur NV*: 70% Pinot Meunier, 15% Chardonnay, 15% Pinot Noir. The wine comes from 40 parcels with an average age of 50 years. It's an accord ("major agreement") between three grapes and three terroirs—Chardonnay and Meunier from the Côteaux Sud, and Pinot Noir from the hills around Boursault in the Marne Valley. The wine is bottled in March after the harvest and aged for five years on the lees before disgorgement. It's dosed at 5 grams.
- *Grand Cru La Table Ronde NV*: Chardonnay. Grand Cru vines in Cramant (60%) for its dominant expression of creaminess and mineral chalk salinity; Chouilly (30%) for fruitiness and elegance; Avize (10%) for steely acidity and freshness. The vines come from 21 parcels averaging 50 years of age and 80% of the wine comes from one vintage, with the remaining 20% coming from a perpetual cuvée system of the domaine's grand cru Chardonnay. It's bottled in July after the harvest and rests on its lees for around 3 1/2 years before disgorgement. 3.5 grams of dosage.

The name comes, of course, from the tale of the knights of King Arthur's court, of which Lancelot was prominent. In real life, Gilles Lancelot married Céline Perceval, and Perceval was another legendary knight in the myth, so it seemed fitting for them to have a Holy Grail wine. Such is The Round Table.

- *Grand Cru Cuvée Marie Lancelot Vintage*: Chardonnay. Gilles' acclaimed rendition of Cramant, a terroir that has considerable complexity given that its vines descend off the ridge both to the east (to Avize, Oiry, and Chouilly) and the west (to Cuis), and face every exposition. This comes from six plots spread across the commune: Les Bourons, Les Porgeons, Les Buzons, Les Gouttes d'Or, Le Moyen du Couchant and Les Fourches. Vine age averages 50 years. Fermentation and élevage are done in steel, aging on the lees lasts at least 42 months, and dosage is 3.5 grams. 200 cases annually.