

Lancelot Pienne Accord Majeur

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 80% Pinot Meunier, 10% Chardonnay, 10% Pinot Noir

WINEMAKING: Stainless Steel, 100% Malo, 5 grams per liter dosage

ALCOHOL BY VOLUME: 0.0%

AGING: Bottled May '16, aged 60 months

THE STORY

Gilles Lancelot is a member of Les Artisans du Champagne, one of the more elite of the bands of growers in Champagne.

Gilles farms 22 acres of vines, more or less the same as his friend Jean-Marc over in Pierry. Gilles' base is in Cramant, and his 55 parcels are spread along the northern sector of the Côte des Blancs, dip into the Côteaux Sud d'Epernay, and reach into the Marne Valley. The varietal breakdown is 60% Chardonnay, 30% Meunier, and 10% Pinot Noir. The oldest vines are 60 years old and the average is 40. As with everything, Gilles is careful with his labels, and each back label is concise with information specific to its cuvée. Annual production averages 70,000 bottles, or just south of 6,000 cases.

THE ADJECTIVES

OVERALL: Charming & approachable

AROMAS / FLAVORS: Ripe apricots, chalky earth, toasted bread, citrus oils

MOUTHFEEL: Clean, ripe, & juicy

THE SELLING POINTS

AWARDS: 91pts Jeb Dunnuck

SUSTAINABILITY: Green Practicing

PAIRINGS: White meat, as an aperitif, pies with hints of chocolate

