



### THE CUVÉE

NOBLE Champagne embodies the quest for excellence of Maison Lanson.

With absolute rigor, our Cellar Master select the purest juices and vinify them according to the original Champagne method, without malolactic fermentation to craft great vintages with eternal youth.

### THE 1989 VINTAGE

The contrasting weather ended with wonderfully warm and sunny days. The plentiful summer sun helped with the maturation and concentration of the selected crus.

A generous year, making for a dense and subtly concentrated wine that showcases fruity notes.

**Grands Crus:** 100%

**Chardonnay:** 70%

**Grands Crus from the Côte des Blancs:** Avize, Cramant, Le Mesnil-sur-Oger, Chouilly

**Pinot Noir:** 30%

**Grands Crus from the Montagne de Reims:** Verzenay

**Ageing:** 35 years

**Fermentation NML:** 100%

**Dosage:** 3g/L