



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Champagne Bernard Lonclas Blanc de Blancs

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| Price | £37.49 |
| Code | LONC001 |

Bernard and Aurelie Lonclas have fizz in their blood, and this Blanc de Blancs, made from 100% Chardonnay, is their speciality, with gentle bubbles bursting with fresh lemon, green apple and white peach, flecked with notes of baguette, honeysuckle and toasted nuts.

Tasting Notes:

Enhanced by fine, continual bubbles. Pale yellow with green highlights. Floral notes and notes of citrus fruit and peaches. Well-balanced, lively and fruity.





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| Specification | |
|-------------------|---|
| ABV | 12% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | France |
| Region | Champagne |
| Area | Vallee de la Marne |
| Type | Champagne |
| Grapes | Chardonnay |
| Genres | Organic, Vegan, Vegetarian |
| Vintage | NV |
| Style | Brut |
| Body | Rich, full flavoured and toasty |
| Producer | Champagne Bernard Lonclas |
| Producer Overview | <p>founded by Bernard Lonclas in 1976, and is set in the heart of the typical village of Bassuet surrounded by slopes whose precious soil is perfect for growing Chardonnay grapes. With the help of his daughter Aurélie, Bernard Lonclas, a man with a passion for the earth and wine, distinguishes himself by rigorously selecting his grapes during harvest-time as well as carefully choosing his different batches. They grow the three Champagne grape varieties – Chardonnay, Pinot Noir and Pinot Meunier. This entrepreneurial spirit and the passion and attachment bringing together enthusiasm, modernity and respect for tradition have made the Lonclas brand one of the Champagne region's benchmarks. Vinification is a major art in this family-run business. Read more online</p> |
| Closure Type | Cork |
| Food Matches | Halibut and asparagus |