

2007

# BLANC DE BLANC

METHODE CHAMPENOISE

This sparkler shows clementine on the nose and more delicate pear and lemon flavors on the palate. A lively acid structure is balanced by layers of toasted, bready complexity and a lingering creamy finish from over four years spent on the lees. Pairs especially well with lobster and prosciutto, and raspberries.

LAMOREAUX  
LANDING



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WINE CELLARS

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CRAFTSMANSHIP • PASSION • COMMITMENT

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