

## WANDER ACROSS OUR TERROIR

### FRATERNAL MJ

#### PLOT SELECTION - PREMIER CRU - BRUT

100% CHARDONNAY

VINIFICATION AND AGEING IN OAK BARREL - 100% CUVÉE - MLF DONE

Dedicated to the new generation of the House, this cuvée is given its fundamental values: meticulousness, rigour and... instinct.

As brother and sister, Mélissa and Julien are the proud heirs of the family philosophy, making high standards and terroir their classics. This carefully selected plot demonstrates all the Casa Landréat *super*.

In the vineyard, the family character is expressed through high standards and extreme meticulousness. These are precious values instilled by Philippe and they constitute the House' pride. His good farming sense supports a sustainable viticulture, in terroir deepest respect.



#### COMPOSITION

Blend : 100% Chardonnay  
Terroir : Premier Cru - Vertus, Côte des Blancs  
Plot : Les Corvées, South exposure  
Soil : Dense chalk

#### VINIFICATION

Wines from a unique harvest (2018)  
Complete malolactic fermentation  
Vinification and ageing in oak barrel  
Ageing in bottle : 4 years  
Brut dosage at 8 g/L

#### THE EMPHASIS IS ON PURITY

Salinity and chalk are the first markers of the nose. The nose is subtle and wise, opening up to elegantly balsamic notes and candied fruit notes. Bergamot and red citrus, a terroir signature enter the scene with tea, hawthorn and almond. The imprint of the work in wood is still discreet to better let the purity express itself.

#### A ORIGINALITY WHICH MAKES UP ITS CHARACTER

On the palate, the wine reveals an originality without equal in the Landréat range. The velvety, fat texture bears the signature of the barrel, whose lovely tannins arrive in the middle of the mouth. The salinity guides the palate while the candied citrus fruits give the measure. The sublime finish, of remarkable length, offers a register that is both salty and spicy, particularly expressive, on linseed oil, vanilla, coconut, cloves... and truffles!

#### MOMENTS TO APPRECIATE IT

THE MARK OF GREAT WINES? TO MAKE APERITIFS AND CONVERSATION LAST:

11:50 AM

Scallops and coral  
in carpaccio

6:47 PM

Fish and lemon  
caviar jar

9:29 PM

Monkfish and  
cauliflower gratin

PHILIPPE  
LANDRÉAT

CASA LANDRÉAT, FAITES COMME CHEZ NOUS

CHAMPAGNE



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