

SEPTEMBER 2026

THE SIGNATURE

SEPTEMBER CLUB BOTTLE

LANSON, GREEN BIO-ORGANIC, EXTRA-BRUT



LANSON, GREEN BIO-ORGANIC, EXTRA-BRUT *REIMS, FRANCE*

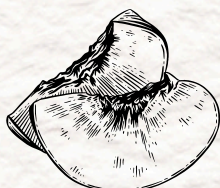
Maison Lanson may have more than 260 years of history, but Le Green Bio-Organic shows a decidedly forward-thinking side of this historic Champagne house. The wine comes entirely from Domaine de la Malmaison, Lanson's eight-hectare estate in the Marne Valley, encompassing 23 parcels in Verneuil and one in Vandières. The estate serves as a pilot vineyard for the house, allowing Lanson to explore organic and biodynamic viticulture while gaining an incredibly detailed understanding of its terroir.

This release comes entirely from the exceptional 2017 harvest, blending 46% Pinot Noir, 36% Chardonnay, and 18% Meunier. In classic Lanson fashion, the wine undergoes no malolactic fermentation, preserving the naturally bright acidity and freshness of the fruit. Combined with a low Extra-Brut dosage of just 6 g/L, the result is a Champagne that feels remarkably energetic and pure.

In the glass, look for ripe pear, peach, blackcurrant, mirabelle plum, and citrus, followed by intriguing layers of smoke, spice, and minerality. There's plenty of ripe fruit from the warm 2018 vintage, but that richness is kept beautifully in check by Lanson's signature freshness, leading to a long, mineral-driven finish.



RIPE PEAR



PEACH



BLACKCURRANT



MIRABELLE PLUM

WHY WE LOVE THIS

The Exclusive Organic & Biodynamic Cuvée
from a Single Estate!

VARIETAL

46% Pinot Noir, 36%
Chardonnay, 18% Meunier

AGE

Minimum 4 years on Lees

SOMMELIER TIP

This is a very bright wine. Drinking it too cold will make the wine feel too acidic and too warm, too lean. This is a wine to have from a true white wine glass (stemmed of course) and enjoy it 15 minutes out of the fridge.