

The Mineral Dream

CHAMPAGNE
Lacuisse
Freres

EXPORT CATALOG

Sermiers 1^{er} Cru



Collection
BRUT NATURE





Brut Nature

Bolero en Bulles 2020

TASTING

The seductive nose reveals notes of lemon, warm brioche, pear, coconut and toasted almond.

Aeration of the Champagne develops notes of quince, fresh hazelnut, marine and sandy notes.

On first palate, the pulpy and crunchy fruity substance is supported by a just tight lemony acidity. Then the clean, sandy base allows the emergence of a tactile scale conferred by an integrated woodland. the slender and lemony finish.

The Blanc de Blancs cuvée embodies the typicality of the Chardonnays of the Mountain, and marks a terroir of character.

The harmony of this Champagne is a real asset in the pleasure of tasting and culinary pairings :

- Medallion of monkfish with morel cream
- Creamy risotto with candied lemon, grilled prawns with flaxseed oil

BLEND :

Blanc de Blancs 100% Chardonnay

WINE IDENTITY

Origine f the grape : Sermiers village 1^{er} cru

Harvest year : 2020

Vinification : in oak barrels

With malolactic fermentation

Aging after disgorging : 6 months

Dosage : 0 g/l sugar



Brut Nature Concerto en Bulles

TASTING

The nose reveals aromas of citrus, white fruits, yellow fruits and exotic fruits.

The aeration of the champagne reveals aromas of tangerine, orange, apricot, peach and pineapple

On the first palate the fruity substance is pulpy, crunchy, delicious and coated.

This 100 % Meunier, marked by the imprint of Champagne soil, expresses its iodized mineral freshness in a dazzling final.

CONCERTO en BULLES brings the exceptional roundness and fruitiness of a **gastronomic champagne**.

The harmony of this fruity and enveloping champagne with characterful dishes will sublimate your receptions:

- Veal filet mignon and orange carrot gnocchi
- Chaource, soft crottin de chèvre, young mimolette

BLEND Blanc De Noirs 100% Meunier.

WINE IDENTITY

Source of grapes : Sermiers, classified 1^{er} Cru village

Main harvest year : 2019

Reserve wines: 10% of solera without malo since 2010

Vinification: in stainless steel vats

With malolactic fermentation

Aging after disgorging : 6 months

Dosage: 0 g/l sugar



Brut Nature Fugue en Bulles

TASTING

The delicate and fresh nose expresses lime blossom, reinette apple, almond, fresh butter.

The aeration of the Champagne evokes notes of peppermint, orange blossom, pomelo and a crunchy fruitiness.

The mid-palate is orchestrated by a clear sandy-clay minerality and iodized salinity.

A slight aromatic vinosity determines an **assertive gastronomic profile**.

FUGUE en BULLES has all the seductive assets of a **Champagne of character**.

The harmony of this rich Champagne with daring dishes will create pleasant moments of sharing with your guests:

- Cold rump steak marinated in thyme and lemon
- Beef tenderloin with morel sauce

BLEND

Meunier 70%, Pinot Noir 20%, Chardonnay 10%.

WINE IDENTITY

Source of grapes : Serriers, classified 1er Cru village

Main harvest year : 2017-2018

Reserve wines : 45% from 2014-2015-2016

Vinification: in stainless steel vats ,

With malolactic fermentation

Aging after disgorging : 6 months

Dosage: 0 g/l sugar

Collection
BRUT





Brut Millesime

Opéra en Bulles 2016

TASTING

The first nose evokes the pastry register, with notes of butter, almond, toasted hazelnut and pear almond.

Aeration of the Champagne changes the farandole of pleasure towards notes of violet, peony, mirabelle plum and gingerbread.

On the palate, the whole unfolds elegantly. A feeling of balance wins you over between fruity, mineral and sapid substances.

The fondant and deep final cornes to perfect a trip that just needs to be repeated !

OPERA en BULLES is a **distinguished Champagne**, both **rich and delicate**, which can be self-sufficient.

The harmony of this champagne lets a few roughness for good culinary games:

- Fresh foie gras and gingerbread crumble
- Turbot fillet, morels in cream, Champagne sauce

BLEND

Chardonnay 60%, Pinot Noir 20%, Meunier 20%.

WINE IDENTITY

Source of grapes: Sermiers, classified 1er Cru village

Harvest year: 2016

Vintage: No reserve wines

Vinification: in stainless steel vats

With malolactic fermentation

Aging after disgorging: 6 months

Dosage: 6 g/l sugar



Brut Rose

Tocata en Bulles

TASTING

The first nose is delicate, evoking notes of iodine, strawberry, redcurrant, blackberry, fresh almond and hints of flint.

The aeration of the Champagne adds notes of saffron, candied lemon, cashew nuts, honey with humus accents.

On the palate, the whole expresses greed and a certain vinosity, relayed by a more enveloping and fondant final, with ultimate aromas of candied strawberries and sweet spices.

TOCATA en BULLES will be perfect for convivial and festive exchanges.

The harmony of this champagne will accompany a varied and moderately powerful cuisine:

- Pork ribs and oven-roasted vegetables
- Braised beef cheek and candied carrot mousseline

BLEND:

Meunier 80%, Chardonnay 20%, red wine of Meunier.

WINE IDENTITY

Source of grapes: Sermiers, classified 1er cru village

Main year of harvest : 2020

Blend of Meunier red wine

Vinification: in stainless steel vats

With Malolactic Fermentation

Aging after disgorging : 6 months

Dosage: 11 gr/l sugar



Brut Adagio en Bulles

TASTING

The first nose is rich and flowery, expressing perfumes of jasmine, linden and honeysuckle, mixed with notes of acacia honey and lemon.

The aeration of Champagne promotes the diffusion of perfumes of hawthorn, wallflower, quince and queen-claude. The sandy-clay and chalky influences give *the palate* fruity volume, iodized salinity and length on the palate.

The fruity richness is finely balanced by the slender freshness which carries a tasty final and very nuanced in aromas.

ADAGIO en BULLES will delight guests at receptions.

The harmony of this champagne with **pulpy and coated character** also makes it a partner of choice for meaty dishes:

- Chiffonade of cooked ham on the bone
- Maroilles tart

BLEND:

Meunier 70%, Pinot Noir 20%, Chardonnay 10%.

WINE IDENTITY

Source of grapes: Serriers, classified 1er Cru village

Main harvest year : 2020-2021

Reserve wines: 45% from 2018-2019

Vinification: in stainless steel vats

With malolactic fermentation

Aging after disgorging : 6 months

Dosage: 8 gr/l sugar

OUR VINEYARD Created in 1960, it reaches today 17 hectares, exclusively in SERMIERS, village PREMIER CRU of the MOUNTAIN of REIMS.

SUSTAINABLE VITICULTURE IN CHAMPAGNE 99 points are covered by the Sustainable Viticulture in Champagne reference system, set up by the Champagne Committee and recognized by the Ministry of Agriculture, including Biodiversity, Carbon Footprint and Water.

HIGH ENVIRONNEMENTAL VALUE Issued by the Ministry of Agriculture, it certifies that biodiversity (hedgés, grass strips, trees, flowers, insects ...) is respected on the exploitation.

COOPERATORS FROM THE FIRST HOUR we are convinced that the dynamism generated by the pooling of tools, work and ideas contributes to the good practice of sustainable viniculture at the territorial level, towards which we are tending.
To personalize our champagnes, we realize the remuage and disgorging in our cellar.

CHAMPAGNES AS NATURAL AS POSSIBLE We no longer add sulphites during disgorging. The cooperative only uses them during pressing to ensure the stability of the champagne.

A Premium Nature collection, without added sugar. Long aging in the cellar (minimum 3 years).

A MARINE SUB-FLOOR The marine sediments, deposited by the sea millions of years ago, rich in limestone, naturally irrigate the vines.

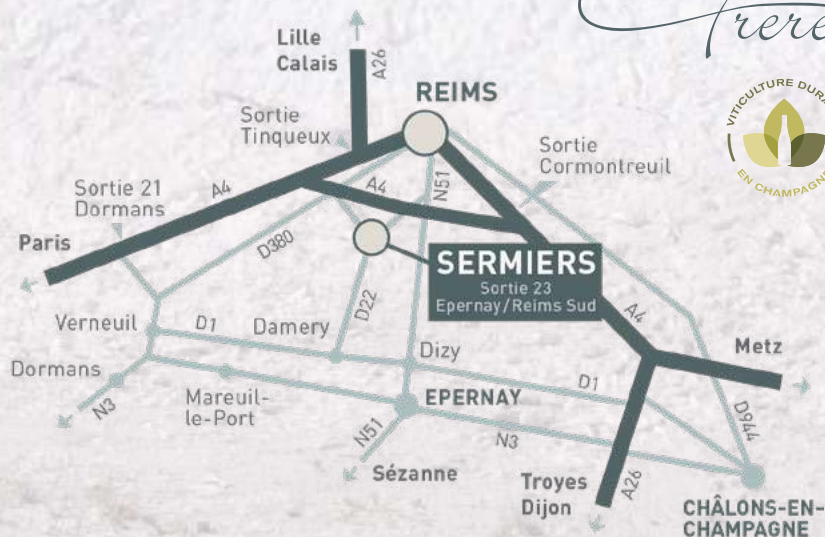
The excerpts of the first scientific document, recorded at the National Library of France describes the vineyard and marine fossils found on our COSSON Domain in the 17th century.

NATIONAL LIBRARY OF FRANCE The Discourse on sea shells found on dry land, particularly in Champagne, is probably the first description of the fossils of marine Lutecien (45 million years ago) found at NOGENT SERMIERS in our farm in Cosson.

PRESENCE OF THE VINE IN 1630 «Two good English land leagues from the town of Rheims in Champagne there is a castle called Causson, between pretty good vineyards ...»

GIANT CERITHS UNDER OUR VINES «Shells which pass the length and size of the arm of a man, made of pyramids, marked and as armed of spikes and knots outside, smooth and polished, but filled with sand within. «
WORK OF THE FRENCH HISTORY COMMITTEE OF GEOLOGY
-Third series- T.XVIII (2004) (Extracts)

CHAMPAGNE *Lacuisse Freres*



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Capital Social : 127 020 € - Greffe du Tribunal de REIMS

