



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

CHAMPAGNE LACUISSE FRERES

AOP Champagne premier cru
Sparkling Brut



PRESENTATION

Located in Sermiers, at the heart of the Montagne de Reims, Champagne Lacuisse Frères is a family estate where winemaking has been passed down for generations. Rooted in a terroir dominated by Pinot Meunier, the estate also cultivates Pinot Noir and Chardonnay, crafting champagnes that are both balanced and expressive. Committed to sustainable viticulture, the estate places great importance on preserving the environment and the health of its soils. Grapes are harvested manually, ensuring only the highest-quality fruit is vinified. In the cellar, fermentation is done in stainless steel tanks to retain aromatic freshness, and prolonged lees aging brings richness and complexity. The wines are elegant and precise, revealing aromas of white fruits and flowers, underpinned by delicate minerality a pure reflection of their origin.

VARIETAL

Pinot meunier 100%

LOCATION

The Concerto cuvée from Lacuisse Frères is made from vineyards located on the slopes of Serzy-et-Prin, classified as Premier Cru in the Ardre Valley, west of the Montagne de Reims. The plots enjoy southeast-facing exposures, offering regular sun and optimal ripening. Vines are planted mid-slope, protected from prevailing winds, on well-drained soils. This location allows Pinot Meunier—the leading grape in the blend—to thrive, along with Chardonnay and Pinot Noir. The diversity of micro-parcels provides depth and complexity to Concerto, giving the wine its signature elegance and layered expression.

TERROIR

The soils in Serzy-et-Prin are composed of clay-limestone mixed with silt and sand, underlain by flint-rich subsoil. This composition ensures steady water regulation and slow ripening, preserving acidity and enhancing aromatic intensity. Pinot Meunier brings roundness and ripe fruit, while Chardonnay contributes finesse and tension, and Pinot Noir adds structure. The terroir gives Concerto a distinctive identity—both generous and precise—with an expressive aromatic profile and a harmonious blend of richness, freshness, and minerality.

IN THE VINEYARD

Champagne Lacuisse Frères practices sustainable and environmentally friendly viticulture. They use mechanical techniques for soil management and avoid chemical herbicides on part of their vineyards. A portion of their vineyard is organically farmed, though this is not mentioned on the labels. They do not add bisulfite at disgorgement and follow water management practices such as recycling wash water. Their approach combines tradition and innovation to produce high-quality Champagnes while minimizing environmental impact. n pour produire des champagnes de haute qualité tout en minimisant l'impact environnemental.

HARVEST

Harvest is done entirely by hand with meticulous sorting in the vineyard. Each grape variety is picked separately at optimal maturity to preserve its unique aromatic and structural character. Grapes are gently transported in small crates and pressed delicately on-site. Only the finest juice fractions are kept for the Concerto cuvée, ensuring clarity and purity from the outset. This precision during harvest is crucial to building a clean, refined base wine and contributes significantly to the final cuvée's balance and finesse.



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WINEMAKING

Concerto is vinified in temperature-controlled stainless steel vats with slow fermentation to retain freshness and varietal expression. Each grape variety and parcel is vinified separately to preserve their character. A portion of reserve wines is incorporated to enhance complexity.

AGEING

The base wines are aged on fine lees for several months before bottling, then matured on lees in bottle for at least 36 months. The Brut dosage (approx. 6 g/L) is carefully measured to support the wine's structure while preserving its fruit and natural tension.

SERVING

Serve between 10 and 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

Concerto shows a bright pale yellow color with golden hues and a fine, persistent mousse. The nose offers aromas of ripe pear, apple, mirabelle plum, toasted hazelnut, and orange blossom. With aeration, more complex notes of pastry and flint appear. On the palate, the attack is smooth, developing into a fresh, generous texture. The wine finds balance between fruit, minerality, and structure, with a long, taut, slightly saline finish. This is a harmonious, expressive Champagne with Premier Cru character—refined and full of personality.

FOOD PAIRINGS

Concerto is a food-friendly Champagne, ideal for refined and seasonal dishes. It pairs beautifully with monkfish blanquette with ginger and crunchy vegetables, where its freshness balances richness. It also complements aged Comté and wild mushroom risotto, playing on roundness and tension. For dessert, it shines with a pear, almond, and crisp biscuit entremets, highlighting the wine's fruity notes. A versatile, gastronomic Champagne that offers both instant pleasure and depth for thoughtful pairings.

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