

# 93 POINTS WINEENTHUSIAST

Champagne Jean Laurent  
Brut Blanc de Noirs  
'La Griffe de l'Ource' 2009

"Produced from vines over 50 years old, the wine is still tight and textured. *Its fine acidity is impressive, with white fruit and layers of citrus still very present.* Drink this Champagne now."



[www.regalwine.com](http://www.regalwine.com) @champagnejeanlaurent

# 93 POINTS WINEENTHUSIAST

Champagne Jean Laurent  
Brut Blanc de Noirs  
'La Griffe de l'Ource' 2009

"Produced from vines over 50 years old, the wine is still tight and textured. *Its fine acidity is impressive, with white fruit and layers of citrus still very present.* Drink this Champagne now."



[www.regalwine.com](http://www.regalwine.com) @champagnejeanlaurent

# 93 POINTS WINEENTHUSIAST

Champagne Jean Laurent  
Brut Blanc de Noirs  
'La Griffe de l'Ource' 2009

"Produced from vines over 50 years old, the wine is still tight and textured. *Its fine acidity is impressive, with white fruit and layers of citrus still very present.* Drink this Champagne now."



[www.regalwine.com](http://www.regalwine.com) @champagnejeanlaurent

# 93 POINTS WINEENTHUSIAST

Champagne Jean Laurent  
Brut Blanc de Noirs  
'La Griffe de l'Ource' 2009

"Produced from vines over 50 years old, the wine is still tight and textured. *Its fine acidity is impressive, with white fruit and layers of citrus still very present.* Drink this Champagne now."



[www.regalwine.com](http://www.regalwine.com) @champagnejeanlaurent

# 93 POINTS WINEENTHUSIAST

Champagne Jean Laurent  
Brut Blanc de Noirs  
'La Griffe de l'Ource' 2009

"Produced from vines over 50 years old, the wine is still tight and textured. *Its fine acidity is impressive, with white fruit and layers of citrus still very present.* Drink this Champagne now."



[www.regalwine.com](http://www.regalwine.com) @champagnejeanlaurent

# 93 POINTS WINEENTHUSIAST

Champagne Jean Laurent  
Brut Blanc de Noirs  
'La Griffe de l'Ource' 2009

"Produced from vines over 50 years old, the wine is still tight and textured. *Its fine acidity is impressive, with white fruit and layers of citrus still very present.* Drink this Champagne now."



[www.regalwine.com](http://www.regalwine.com) @champagnejeanlaurent