

NEW ZEALAND INTERNATIONAL WINE SHOW

September 2017

Gold Medal

CUISINE MAGAZINE

Issue 185, November / December 2017

4.5 Stars & Best Buy

This non-vintage expression makes another of its regular appearances among our top placegetters. It's a fresh, approachable style with bready complexity taking the lead and sweet nougat in a secondary role. Fine and tight in structure, gently textured, it represents outstanding value.

CUISINE MAGAZINE

Issue 179, November / December 2016

4 Stars & Best Buy

Lanvin Brut is always great value. It combines attractive richness with elegance. Smooth, honeyed fruit character is at its heart, light smoky and yeasty notes add dimension. It's fine and long in the mouth with everything in appealing balance.

NEW ZEALAND INTERNATIONAL WINE SHOW

September 2016

Silver Medal

FESTIVE FIZZ - TiZWINE.COM

Joelle Thomson, December 2015

4.5 Stars

Talk about a stunner. This outstanding champagne was our clear winner with its fresh pronounced aromas of toast, citrus and cream, yeast, fresh baked bread and high but balanced acidity, which sits harmoniously well with the toasty full bodied style and long finish. Complex and balanced. Very good quality and value for money at a price that delivers a far better VQR (value-quality-ratio) than most. And it is widely available.

CUISINE MAGAZINE

Issue 173, November / December 2015

4 Stars & Best Buy

A smooth and complete wine, Lanvin NV has apple and red fruit aromas in appetising balance, with a nutty hint of aldehyde, good palate structure, and a zesty, fine finish. Good middle-of-the-road Champagne and good value.

WINE ENTHUSIAST MAGAZINE

Alison Napjus, July 2015

90 Points

Firm and focused, with tightly knit flavors of spiced plum, poached pear, candied ginger and sliced almond, backed by citrusy acidity. Lively, with a hint of smoky mineral on the lingering finish.

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Sue Courtney, March 2015

This is lemon gold in the glass with a persistent but tiny effervescent bead. There the most beguiling hint of butterscotch on the nose and the taste is full of enticing brioche flavours. A crisp, dry bubbles with a yeasty richness, a delightful salty tang and just a hint of sweetness to the long savoury mouthfilling foamy finish with a tantalising aura of maturity. Served from a magnum, a very stylish start to the evening.

CUISINE MAGAZINE

November / December Issue 2014

4.5 Stars, Top 10, Best Buy

NEW ZEALAND INTERNATIONAL WINE SHOW

September 2014

Gold Medal

CUISINE MAGAZINE

November / December Issue 2013

5 Stars, Top 10 & Best Buy

Lanvin's remarkable price tag belies the quality in the bottle. It's a delicate type with green apple and sappy fruit at the core, and a light dressing of cracked-yeast ferment character. The palate is clean and zesty with a beguiling rice-papery feel to the finish. An extraordinary bargain.

NZ HERALD BITE

Jo Elwin, December 2013

I've recently discovered H Lanvin & Fils NV. It's an affordable quality Champagne produced by third-generation family owned house Champagne Lombard and is a consistent multi-award winner, including 5 Stars and a Best Buy in Cuisine's 2013 Champagne tasting. The tasting notes say the bouquet is very stylish with creamy fruit, toasty yeast influence, smoky complexity and honeyed maturity. What I know is that it's long and smooth with a fine texture, just the way I like my Champagne.

WINE ORBIT

Sam Kim, December 2012

5 Stars & 94 Points

This label is consistently excellent. The bouquet is classic Champagne - yeasty with subtle citrus, stone fruit and apple notes. And the palate is silky smooth with rich texture and beautifully integrated acidity. The wine flows seamlessly to a satisfying finish.

CUISINE MAGAZINE

November / December Issue 2012

5 Star & Best Buy

NEW ZEALAND INTERNATIONAL WINE SHOW

2012

Gold Medal

SPIEGELAU INTERNATIONAL WINE COMPETITION

2012

Gold Medal

WINENZ

December / January 2012 Issue

5 Stars & equal 1st Place