

CHAMPAGNE

CV | 17 | 50

VALENTIN
LEFLAIVE

EXTRA BRUT
BLANC DE BLANCS

À OGER - FRANCE

Champagne Valentin Leflaive
CV- 17-50 is an Iconic Cuvée.

*This 100% Chardonnay Blanc de Blancs Premier Cru
Champagne of a beautiful aromatic richness proudly
represents the values of the Leflaive family.*

Origine :	Opus # :	Dosage :	Date de dégorgement :
Cramant / Vertus 21% 52%	17	5,0 g	08/03/2021
N° DE LOT : CVL-CV2103			

Terroir

Origin of the grapes : 52% Vertus, 27% Bergères les Vertus 1er Cru,
21% Cramant Grand Cru
Côte des Blancs

Grappes : Premiers et Grands Crus

Parcelles : Coeur de Terroir

Vineyard : 8 000 vines per hectares

Soil Type : Clay and limestone, Campanian chalk for Cramant

Exposition : South - South East

Altitude : 100m for Vertus, 200m for Bergères les Vertus
210m for Cramant

Viticulture : Viticulture Durable Chempenoise (VDC)

Color : **White**

Varietal : **Chardonnay**

Appellation : **Champagne**

1er and Grands Crus

Region : **Côte des Blancs**

ABV : **12,5%**

Opus : **2017**

Vinification

Manual harvest: 100 %

Pressing : Direct with pressure level

Vinification : Champagne Method

Reserve wines : 19 %

Racking : 16/05/2018

Agging on lath : 2 years

Date of disgorging: 08/03/2021

Dosage: 5 gr / liter

Serving suggestions

Drinking window: to drink in the next 2 years

Temperature: Serve at 8-10°C (46-52°F)

Food matching: Aperitifs, Royal Langoustines from Croisic, Sea urchins in
apple jelly, Aquitaine Caviar, Goat Pie, Grilled sea bass.

Tasting notes:

The color is golden yellow, with emerald reflections and a fine effervescence.

The nose is fresh, citrus fruits such as tangerine and lime punctuated by saline notes.

The attack is of great finesse, chiseled and a nice volume on the palate. It reveals aromas of blood oranges, bergamot and a
"chalky" finish specific to the origin of the terroir.

