

CHAMPAGNE
GRAND CRU
MA 16 60
VALENTIN
LEFLAIVE

BRUT ROSÉ
À OGER - FRANCE

Champagne Valentin Leflaive Rosé Grand Cru turns out to be the best ambassador of the marriage of two superb Grand Cru terroirs (Le Mesnil sur Oger and Ambonnay) in its purity and lightness.

| Origine : | Opus # : | Dosage : | Date de dégorgement : |
|--|----------|----------|------------------------|
| Le Mesnil Sur Oger 49% Ambonnay 51% | 16 | 6,0 g | 06/11/2020 |
| | | | N° DE LOT : CVL-MA2011 |

www.valentin-leflaive.com

Terroir

Origin of the grape : Le Mesnil sur Oger Grand Cru (49 %) - Côte des Blancs
Ambonnay Grand Cru (51%) - Montagne de Reims

Grappes : Grands Crus Classés

Parcelles : Coeur de Terroir

Vineyard : 8 000 vines per hectares

Soil type : Flint and chalk from the Upper Turonian for Mesnil sur Oger
Clay and Limestone (Senonian chalk) for Ambonnay

Altitude : 119m on Mesnil sur Oger and 100 m for Ambonnay

Viticulture : Viticulture Durable Chempenoise (VDC)

Color : Rosé

Varietal : 51% Pinot Noir
49% Chardonnay

Appellation : Champagne
Grand Cru

ABV : 12,5%

Vinification

87 % of clear bases wines (49% Mesnil + 38% Ambonnay)

13 % red wines vinified (Ambonnay)

Manual harvest: 100 % (2017)

Pressing : Direct with pressure level for future clear bases (87%)

Reserve wines : 23 % (Mesnil and Ambonnay)

Racking : 12/04/2017

Agging on lath : 3 years

Date of disgorging: November 6th 2020

Dosage: 6 gr / liter

Serving suggestions

Drinking window: To drink in the next two years

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

Food matching: Rissoles de sires de Coucy, Charlotte with tomato,
Goat Pie, Crayfish Timbale, Blue Lobster and Red Mullet

Tasting notes:

Champagne Valentin Leflaive Rosé Grand Cru is characterized by an incomparable purity, finesse and freshness. Its salmon pink dress and its majestic effervescence enchant our senses.

On the nose, refreshing citrus aromas combine with enchanting notes of raspberries and wild strawberries.

The palate is precise and fresh with a mineral hint and sensual notes of small red fruits that titillate our taste buds.

