

CHAMPAGNE
GRAND CRU
AVIZE | 15 | 40
VALENTIN
LEFLAIVE

EXTRA BRUT
BLANC DE BLANCS
À OGER - FRANCE

Color : **White**
Varietal : **Chardonnay**
Appellation : **Champagne**
Degré : **12,5% vol**
Opus : **2015**

Terroir

Origin of the grapes : **100% AVIZE Grand Cru**
Côte des Blancs

Parcelles : **Terroir d'Avize**

Average age of vines : 20 years

Exposition : South East

Soil type : Chalk

Altitude : 170m

Viticulture : Sustainable

Vinification

Manual harvest : 100 %

Pressing : Fractional (the first juices are separated from the rest and are eliminated)

Vinification : In thermoregulated stainless-steel vats

Reserve wine : 24 %

Racking : March 2016

Agging on lath : 3 years and a half

Date of disgorging : October 7th 2019

Dosage : 4 gr / liter

Serving suggestions

Drinking window : maximum in 2 years

Optimal service temperature : 8°C (46°F)

Food matching : Sole Meunière, Pike cooked with Champagne, Pan-fried scallops

Tasting notes :

This delicate champagne with a pale gold hue reveals a complex nose where orange zest and white flowers balance harmoniously. Its mouth is fresh and delicate with citrus lace and chalky notes. Its long finish accompanies this mineral minerality.

It characterizes and magnifies the Grand Cru d'Avize terroir.

