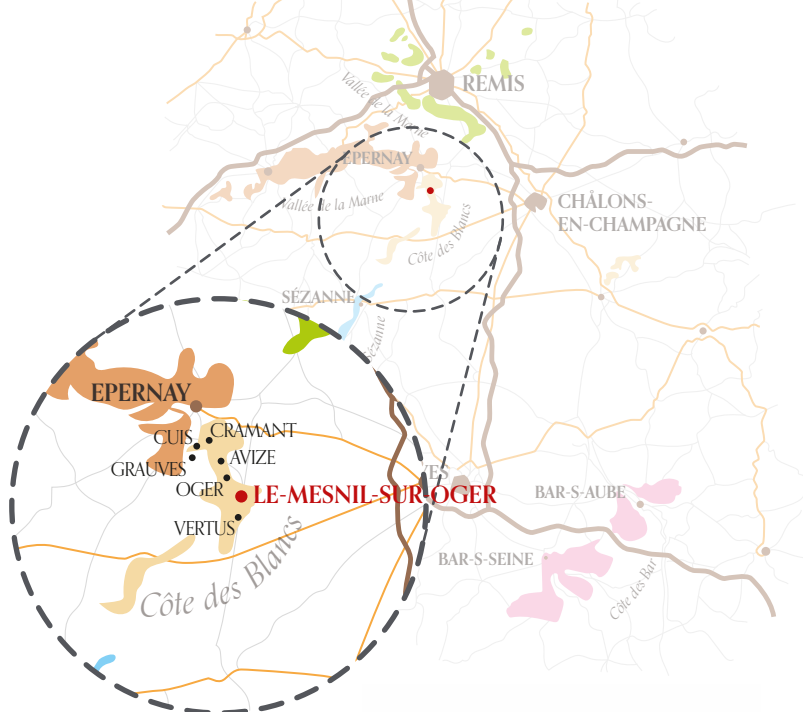


CHAMPAGNE
GRAND CRU
LE MESNIL SUR OGER 15 50
VALENTIN
LEFLAIVE
EXTRA BRUT
BLANC DE BLANCS
À OGER - FRANCE

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



Terroir

Origin of the grapes : **100% Le Mesnil Sur Oger Grand Cru**
Côte des Blancs
Parcelles : **Coeur de Terroir (Chandalouette, Voilibart, Jeamprunt...)**
Average age of vines : 20 years
Exposition : South South-East
Soil type : Chalk and Flint
Altitude : 150m
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 : 12 %
Racking : April 2016
Ageing on lath : 3 years and a half
Date of disgorging : February 5th 2020
Dosage : 5 gr / liter

Serving suggestions

Drinking window : maximum in 2 years
Optimal service temperature : 8°C (46°F)
Food matching : Caviar, Breton Lobster, langoustines from Croisic, Turbot à la plancha

Tasting notes

This airy Champagne with light emerald reflections is characterized by a straight and precise nose where lime and tangerine are close to flint. Its fresh and harmonious mouth reveals the minerality of flint and chalk. Its long and salivating finish is punctuated by pleasant salinity.

He is the archetype of the Grands Chardonnays du Mesnil on Oger.

