

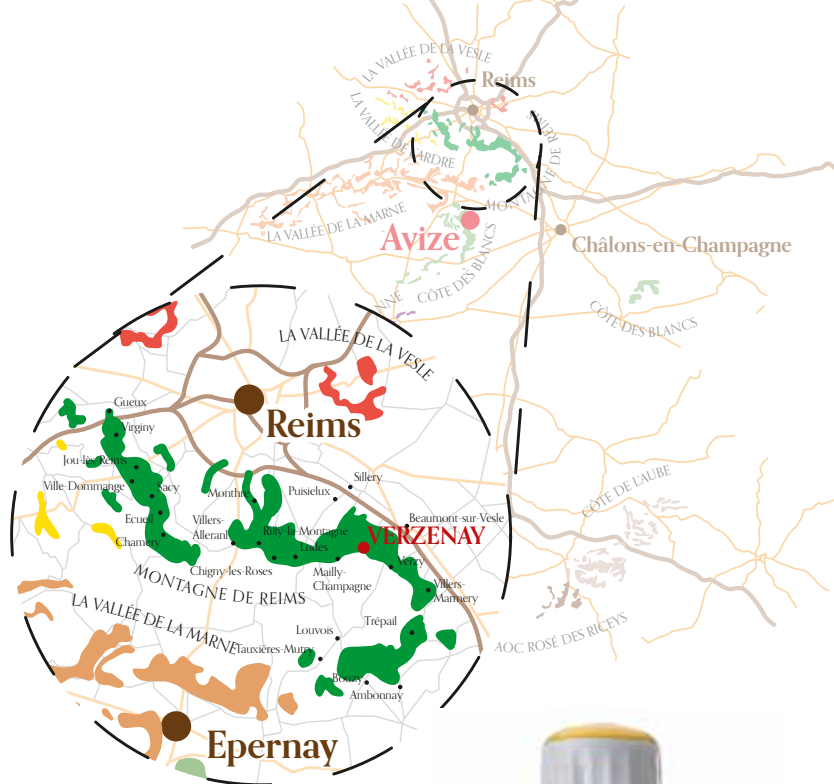
CHAMPAGNE
GRAND CRU

VERZENAY | 15 | 40

VALENTIN
LEFLAIVE

EXTRA BRUT
BLANC DE NOIRS

À OGER - FRANCE



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

Terroir

Origin of the grapes : **100% Verzenay Grand Cru**
Montagne de Reims

Parcelles : **Coeur de Terroir** (Champ Saint-Martin, Corettes, Bruyères...)

Average age of vines : 25 years

Exposition : North

Soil type : Chalk and Sandy loam

Altitude : 320m

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 : 0 %

Racking : June 2016

Agging on lath : 3 years and a half

Date of disgorging : February 5th 2020

Dosage : 4 gr / liter

Serving suggestions

Drinking window : maximum in 2 years

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

Food matching : Veal grenadin, Bresse poultry, Chaource

Tasting note

This elegant Champagne with light amaranth nuances is characterized by a precise nose where the redcurrant and the raspberry harmonize with the minerality of the chalk. Its fresh and salivating mouth brings out notes of red berries with subtlety as well as some sweet spices. Its long finish is characterized by the nobility of a slight hint of bitterness.

This Champagne precisely defines the “femininity” of the Grand Cru terroir of Verzenay.

