



VALENTIN
LEFLAIVE

CHAMPAGNE

À OGER - FRANCE

This gourmet Champagne, with a subtle nose of lemon zest and an opulent mouth, will leave you with a precise and salivating finish.

LES TERRES ROUGES DIZY | 20 | 4.0

LES LIEUX-DITS

LIEU-DIT / CRU	BASE	DOSAGE	DÉGORGEMENT
LES TERRES ROUGES DIZY	2020	4.0 g	27/11/2023 N° DE LOT : LTRG2311

FAMILLE LEFLAIVE

TERROIR

Origin of grapes	100% Dizy Terres Rouges Premier Cru Montagne de Reims
Varietal	100% Chardonnay Blanc de Blancs
Vines age	30 years
Exposure	South, South-East
Soils type	Loamy on chalk in depth
Altitude	90 m
Method	Sustainable viticulture

WINEMAKING PROCESS

100% Hand-Harvested	
Pressure	Fractional (prunings are separated and eliminated)
Fermentation	In stainless steel vats and oak barrels
Bottling	June 2021
Ageing	30 months on laths
Degree	12,5 %

SERVICE SUGGESTIONS

Drinking Window	To drink within 5 years
Temperature	8°C to 10°C
Food pairing	Aperitif, crab salad with citrus fruits, sushi

TASTING NOTES

A beautiful gold with fine bubbles, this Champagne evokes lemon zest, toasted almond and a hint of mint. A wine with verticality, chiseled, tannic, precise with a beautiful balance and notes of flint which leaves you with great freshness in the mouth.

