



VALENTIN
LEFLAIVE

CHAMPAGNE

À OGER - FRANCE

This gastronomic Champagne, complex and powerful, offers a unique expression of Oger Chardonnay.

LES PEIGNOTTES OGER | 20 | 3.0

LES LIEUX-DITS

LIEU-DIT / CRU
LES PEIGNOTTES
OGER

BASE
2020

DOSAGE
3.0 g

DÉGORGEMENT
27/11/2023
N° DE LOT : LPEI2311

FAMILLE LEFLAIVE

TERROIR

Origin of grapes	100% Oger Les Peignottes Grand Cru Côte des Blancs
Varietal	100% Chardonnay Blanc de Blancs
Vines age	55 years
Exposure	South, South-East
Soils type	Clay-limestone
Altitude	230 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	Jun 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	Turbot fillet in its salt crust flavored with citrus fruits and white butter sauce

TASTING NOTES

With its aromas of candied fruit, blood orange and peppermint, it offers a dense and opulent mouthfeel with notes of brioche and vanilla. Powerful and structured, it persists on the palate and ends with saline notes.

