



  
**VALENTIN  
LEFLAIVE**  
 CHAMPAGNE  
À OGER - FRANCE

The definition of a gastronomic Champagne. Rich, powerful, complex and full of finesse. A great wine representative of its terroir.

**LES CORRETTES  
VERZENAY | 20 | 3.0**

**LES LIEUX-DITS**

LIEU-DIT / CRU	BASE	DOSAGE	DÉGORGEMENT
LES CORRETTES VERZENAY	<b>2020</b>	<b>3.0 g</b>	<b>27/11/2023</b>
N° DE LOT : LCRT2311			

FAMILLE LEFLAIVE

**TERROIR**

<b>Origin of grapes</b>	100% Verzenay Les Correttes Grand Cru <b>Montagne de Reims</b>
<b>Varietal</b>	100% Pinot Noir <b>Blanc de Noirs</b>
<b>Vines age</b>	36 years
<b>Exposure</b>	North
<b>Soils type</b>	Loamy on chalk
<b>Altitude</b>	175 m
<b>Method</b>	Sustainable viticulture

**WINEMAKING PROCESS**

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

**SERVICE SUGGESTIONS**

<b>Drinking Window</b>	To drink within five years
<b>Temperature</b>	8°C to 10°C
<b>Food pairing</b>	Truffled poultry supreme cooked in pork bladder

**TASTING NOTES**

Its slightly tinted color reflects its grape variety. This Champagne, complex, very expressive with notes of red fruits, spices, pear, citrus and lightly toasted, reveals a beautiful structure, density and impressive creaminess. The finish, structured and elegant, lengthens endlessly with salivating saline notes.

