



VALENTIN LEFLAIVE

CHAMPAGNE

À OGER - FRANCE

Sigma, a name that tells of the richness of the blend, the particularity of this Blanc de Blancs Champagne, representative of its chalky region



SIGMA | 20 | 4.0

SIGNATURE

LIEU-DIT / CRUS SIGMA 76% GRAND CRU - 24% 1ER CRU	BASE 2020	DOSAGE 4.0 g	DÉGORGEMENT 19/10/2023 N° DE LOT : LSIG2310
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FAMILLE LEFLAIVE

TERROIR

Origin of grapes

Cramant, Chouilly, Villeneuve, Grauves, Oger, Mesnil-sur-Oger, Avize

Varietal

Côte des Blancs
100% Chardonnay

Vines age

40 years

Exposure

South-East

Soils type

Clay-limestone and chalk

Altitude

Entre 100 et 210 m

Method

Sustainable viticulture

WINEMAKING PROCESS

100% Hand-Harvested

Pressure

Fractional (prunings are separated and eliminated)

Fermentation

In stainless steel vats and oak barrels

Reserve wines

28%

Bottling

March 2021

Ageing

31 months on laths

Degree

12,5 %

SERVICE SUGGESTIONS

Drinking Window

To drink within 5 years

Temperature

8°C to 10°C

Food pairing

Sea bream tartare, citrus/combava and Timut pepper

TASTING NOTES

Beautiful nose, fresh and elegant. A real cocktail of white fruits, yuzu, jasmine, honey and acacia. The fine and delicate bubble envelops itself with a creamy and chalky texture. Its saline finish, with its low dosage, leaves a sensation of refreshing and sapid length.

