



VALENTIN
LEFLAIVE

CHAMPAGNE

À OGER - FRANCE

Avize Grand Cru combine complexity and amplitude. The vines are located in the heart of Côte des Blancs terroir.

AVIZE | 18 | 4.0 GRAND CRU

LES CRUS

LIEU-DIT / CRU

AVIZE
GRAND CRU

BASE

2018

DOSAGE

4.0 g

DÉGORGEMENT

21/09/2023

N° DE LOT : CVL-AV2309

FAMILLE LEFLAIVE

TERROIR

Origin of grapes	100% Cramant Grand Cru Côte des Blancs
Varietal	100% Chardonnay Blanc de Blancs
Vines age	20 years
Exposure	South-East
Soils type	Outcropping chalk
Altitude	150 m
Method	Sustainable viticulture

WINEMAKING PROCESS

100% Hand-Harvested

Pressure	Fractional (prunings are separated and eliminated)
Fermentation	In stainless steel vats
Reserve Wines	30%
Bottling	April 2019
Ageing	53 months on laths
Degree	12,5 %

SERVICE SUGGESTIONS

Drinking Window	To drink within 3 years
Temperature	8°C to 10°C
Food pairing	Carpaccio of scallops, fillet of sea bream with caviar, risotto of lobster velouté and porcini mushrooms, rarité of pears with candied chestnuts.

TASTING NOTES

The color reveals golden yellow reflections and a fine effervescence. Rich and delicate nose with notes of lemon, grapefruit which evolves towards honeysuckle with subtle chalky notes. The mouth, precise and intense, evokes this bouquet of citrus fruits and is prolonged by a beautiful saline tension.

