



VALENTIN LEFLAIVE

CHAMPAGNE

À OGER - FRANCE

Nose which opens with notes of yellow fruits and toasted hazelnuts. This authentic, structured wine will delight your taste buds.

CRAMANT | 20 | 2.0 GRAND CRU

LES CRUS

LIEU-DIT / CRU
CRAMANT
GRAND CRU

BASE
2020

DOSAGE
2.0 g

DÉGORGEMENT
23/10/2023
N° DE LOT : LCRA2310

FAMILLE LEFLAIVE

TERROIR

Origin of grapes	100% Cramant Grand Cru
Varietal	Côte des Blancs 100% Chardonnay Blanc de Blancs
Vines age	55 years
Exposure	East, South-East
Soils type	Clay-limestone and chalk
Altitude	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
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	Roti scallops and buckwheat lace

TASTING NOTES

Gold with green highlights. A subtle nose, with notes of peach, pear, almond and toasted hazelnut. On the palate, the wine with its fine and buttery texture, typical of Chardonnay, expands. We find the minerality of this great terroir in its finish which stretches with fine and saline bitterness.

