



This Champagne will delight your palate with its freshness, its precision and its slightly saline finish.

À OGER - FRANCE

CV | 19 | 3.0

LES SIGNATURES

BASE

LIEU-DIT / CRUS

CRAMANT GRAND CRU 21% VERTUS 1ER CRU 52% 3.0 g

DÉGORGEMENT 21/09/2023

N° DE LOT : CVL-CV2309

---- FAMILLE LEFLAIVE

TERROIR

Origin of grapes 52% Vertus Premier Cru, 27% Bergères les Vertus

Premier Cru, 21% Cramant Grand Cru,

Côte des Blancs

Varietal 100% Chardonnay

Blanc de Blancs

Vines age 40 years

Exposure South, South-East

Soils type Clay-limestone and chalk from Campanien (Cramant)

Altitude Between 100 and 210 m **Method** Sustainable viticulture

WINEMAKING PROCESS

100% Hand-Harvested

Pressure Fractional (prunings are separated and eliminated)

Fermentation In stainless steel vats

Reserve wine 56% **Bottling** June 2020

Ageing 39 months on laths

Degree 12,5 %

SERVICE SUGGESTIONS

Drinking Window To drink within 5 years

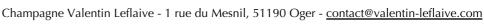
Temperature 8°C to 10°C

Food pairing Apéritifs, Gaston Gérard chicken, sole meunière

TASTING NOTES

The color reveals golden yellow reflections and a fine effervescence. From an originally peach and apricot nose, it has evolved thanks to its long aging towards more pastry notes. The generous and fresh attack presents a Champagne of great aromatic richness.







EXTRA BRUT

BLANC DE BLANCS

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