



VALENTIN LEFLAIVE

CHAMPAGNE

À OGER - FRANCE

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

CV | 19 | 3.0

LES SIGNATURES

LIEU-DIT / CRUS	BASE	DOSAGE	DÉGORGEMENT
CRAMANT GRAND CRU 21% VERTUS 1ER CRU 52%	2019	3.0 g	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,
Varietal	Côte des Blancs 100% Chardonnay
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.

