



VALENTIN  
LEFLAIVE

CHAMPAGNE

À OGER - FRANCE

Le Mesnil-sur-Oger Grand Cru, in the heart of the Côte des Blancs, brings out the minerality and the saline finish of its wines.

## LE MESNIL-SUR-OGER | 17 | 5.0 GRAND CRU

### LES CRUS

LIEU-DIT / CRU	BASE	DOSAGE	DÉGORGEMENT
LE MESNIL-SUR-OGER GRAND CRU	2017	5.0 g	26/09/2023 N° DE LOT : CVL-ME2309
FAMILLE LEFLAIVE			

### TERROIR

Origin of grapes	100% Le Mesnil-sur-Oger Grand Cru <b>Côte des Blancs</b>
Varietal	100% Chardonnay <b>Blanc de Blancs</b>
Vines age	20 years
Exposure	South, South-East
Soils type	Outcropping chalk and flint
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	12%
Bottling	June 2018
Ageing	50 months on laths
Degree	12,5 %

### SERVICE SUGGESTIONS

Drinking Window	To drink within 2 years
Temperature	8°C to 10°C
Food pairing	Caviar, lobster from Britain, langoustines from Croisic, turbo grilled on plancha

### TASTING NOTES

A nose full of finesse where the aromas of tangerine and verbena complement each other harmoniously. The palate is invigorating, full of elegance with notes of citrus fruits and white flowers subtly accompanied by touches of fresh hazelnuts. The finish is long and mineral.

