



VALENTIN  
LEFLAIVE

CHAMPAGNE

À OGER - FRANCE

This Rosé Grand Cru is the perfect illustration of the marriage between Le Mesnil-sur-Oger Grand Cru and Ambonnay Grand Cru.

MA | 18 | 6.0  
GRAND CRU

### LES SIGNATURES

LIEU-DIT / CRUS	BASE	DOSAGE	DÉGORGEMENT
LE MESNIL-SUR-OGER 49%	2018	6.0 g	04/09/2023
AMBONNAY 51%			N° DE LOT : CVL-MA2309
FAMILLE LEFLAIVE			

### TERROIR

Origin of grapes  
Varietal

51% Ambonnay and 49% Le Mesnil-sur-Oger  
51% Pinot Noir and 49% Chardonnay

**Blended Rosé**

Vines age  
Exposure  
Soils type

20 years  
South-East  
Flint and chalk for Le Mesnil-sur-Oger  
Clay and limestone for Ambonnay

Altitude  
Method

100 to 119 m  
Sustainable viticulture

### WINEMAKING PROCESS

**100% Hand-Harvested**

**Blending**

13% red wine from Ambonnay

**Pressure**

Fractional (prunings are separated and eliminated)

**Fermentation**

In stainless steel vats

**Reserve Wines**

18%

**Bottling**

May 2018

**Ageing**

40 months on laths

**Degree**

12,5 %

### SERVICE SUGGESTIONS

**Drinking Window**

To drink within 2 years

**Temperature**

8°C to 10°C

**Food pairing**

Calf sweetbreads, tomato charlotte, goat cheese pie, crayfish timbale, blue lobster and red mullet

### TASTING NOTES

An elegant nose all in balance between citrus fruits and small red fruits (gooseberries). The mouth is full of freshness where the notes of clementine and raspberry harmonize fully. The finish is chalky and very long.

