



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 | 19 | 6.0
GRAND CRU

LES SIGNATURES

LIEU-DIT / CRUS	BASE	DOSAGE	DÉGORGEMENT
LE MESNIL-SUR-OGER 49%	2019	6.0 g	30/11/2023
AMBONNAY 51%			N° DE LOT : LMA2311

FAMILLE LEFLAIVE

TERROIR

Origin of grapes
Varietal

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

Vines age
Exposure
Soils type

Blended Rosé
25 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

July 2020

Ageing

41 months on laths

Degree

12,5 %

SERVICE SUGGESTIONS

Drinking Window

To drink within 3 years

Temperature

8°C to 10°C

Food pairing

Lobster, scallops, firm-fleshed fish (Bass, Loup, John Dory)

TASTING NOTES

Bright and refined champagne which presents to the eye, a salmon pink color, clear and brilliant, with fine and abundant bubbles. On the nose, it offers notes of raspberries, redcurrant and citrus fruits (pomelos). In the mouth, we immediately notice its texture of great softness and finesse comparable to lace. A vintage with a salivating finish, slightly iodized, and very nice length.

