



VALENTIN  
**LEFLAIVE**

CHAMPAGNE

À OGER - FRANCE

Generous Champagne, rounded with a strong salinity in the finish.

## OGER | 20 | 3.0 GRAND CRU

### LES CRUS

LIEU-DIT / CRU

OGER  
GRAND CRU

BASE

2020

DOSAGE

3.0 g

DÉGORGEMENT

23/10/2023

N° DE LOT : LOGE2310

FAMILLE LEFLAIVE

### TERROIR

<b>Origin of grapes</b>	100% Oger Grand Cru <b>Côte des Blancs</b>
<b>Varietal</b>	100% Chardonnay <b>Blanc de Blancs</b>
<b>Vines age</b>	55 years
<b>Exposure</b>	South-East
<b>Soils type</b>	Clay-limestone and chalk
<b>Altitude</b>	130 m
<b>Method</b>	Sustainable viticulture

### WINEMAKING PROCESS

#### 100% Hand-Harvested

<b>Pressure</b>	Fractional (prunings are separated and eliminated)
<b>Fermentation</b>	In stainless steel vats and oak barrels
<b>Reserve wine</b>	10%
<b>Bottling</b>	March 2021
<b>Ageing</b>	31 months on laths
<b>Degree</b>	12,5 %

### SERVICE SUGGESTIONS

<b>Drinking Window</b>	To drink within 5 years
<b>Temperature</b>	8°C to 10°C
<b>Food pairing</b>	Roasted Brittany blue lobster in lemon white butter accompanied by samphire and lime emulsion

### TASTING NOTES

Expressive and generous Champagne as produced by the Cru. Open nose with notes of candied fruit, lime and iodine representative of the chalky soils of Oger. Its mouth, structured, broad and powerful, still evokes citrus fruits. The very saline finish adds extra length to this very charming wine.

