



VERZENAY



VALENTIN
LEFLAIVE

CHAMPAGNE

À OGER - FRANCE

This Rosé Champagne revives your taste buds with its bouquet of fruits and its palate balanced between generosity and freshness.

VERZENAY | 20 | 6.0 GRAND CRU

LES CRUS

LIEU-DIT / CRU

VERZENAY
GRAND CRU

BASE

2020

DOSAGE

6.0 g

DÉGORGEMENT

24/10/2023

N° DE LOT : LRVZN2310

FAMILLE LEFLAIVE

TERROIR

Origin of grapes	100% Verzenay Grand Cru Montagne de Reims
Varietal	100% Pinot Noir Blended Rosé
Vines age	55 years
Exposure	North
Soils type	Loamy on chalk
Altitude	160 m
Method	Sustainable viticulture

WINEMAKING PROCESS

100% Hand-Harvested

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

SERVICE SUGGESTIONS

Drinking Window	To drink within 5 years
Temperature	8°C to 10°C
Food pairing	Mara des bois strawberry and rhubarb delight and crystalline verbena

TASTING NOTES

A beautiful salmon rosé. Its nose opens with aromas of small red fruits, strawberries, raspberries then evolves towards citrus and toasted notes. Its mouth, chiseled, all lace and elegance, recalls these fruits without losing finesse or length.

