




**VALENTIN
LEFLAIVE**
CHAMPAGNE
À OGER - FRANCE

This Grand Cru Blanc de Noirs, precise and fruity, revives your taste buds with its little salivating bitterness.

**VERZENAY | 20 | 3.0
GRAND CRU**

LES CRUS

LIEU-DIT / CRU

**VERZENAY
GRAND CRU**

BASE

2020

DOSAGE

3.0 g

DÉGORGEMENT

24/10/2023

N° DE LOT : LVZN2310

FAMILLE LEFLAIVE

TERROIR

Origin of grapes	100% Verzenay Grand Cru Montagne de Reims
Varietal	100% Pinot Noir Blanc de Noirs
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	Cromesquis of roasted free-range chicken and Comté 24 months

TASTING NOTES

Its slightly tinted color reflects its grape variety. This Blanc de Noirs has a subtle and delicate nose with notes of small red fruits, sweet almond and hazelnut. Its mouth, straight and precise, lengthens with small bitter notes which enhance the finish.

