



VALENTIN LEFLAIVE

CHAMPAGNE

À OGER - FRANCE

VERZY

This Blanc de Noirs Grand Cru will enhance its aromatic fruit and its power, leaving you with a delicious and elegant sensation in the mouth.

VERZY | 20 | 4.0 GRAND CRU

LES CRUS

LIEU-DIT / CRU

VERZY
GRAND CRU

BASE

2020

DOSAGE

4.0 g

DÉGORGEMENT

24/10/2023

N° DE LOT : LVZY2310

FAMILLE LEFLAIVE

TERROIR

Origin of grapes	100% Verzy Grand Cru Montagne de Reims
Varietal	100% Pinot Noir Blanc de Noirs
Vines age	50 years
Exposure	North-East
Soils type	Loamy on chalk
Altitude	150 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	Aperitif, snails with parsley butter

TASTING NOTES

Its slightly tinted color reflects its grape variety. This Blanc de Noirs has an intense and complex nose with notes of blackcurrant, blackberries, blueberry and then raspberry. We find this generosity on the palate, which reveals all its elegance through its balance and length.

