



VALENTIN
LEFLAIVE

CHAMPAGNE

À OGER - FRANCE

A Chardonnay Grand Cru of remarkable purity and elegance

LA PETITE HAIE OGER | 20 | 4.0

LES LIEUX-DITS

LIEU-DIT / CRU
LA PETITE HAIE
OGER

BASE
2020

DOSAGE
4.0 g

DÉGORGEMENT
06/11/2024
N° DE LOT : LHAIB2411

FAMILLE LEFLAIVE

TERROIR

Origin of grapes	100% Oger La Petite Haie Grand Cru Côte des Blancs
Varietal	100% Chardonnay Blanc de Blancs
Vines age	25 years
Exposure	East
Soils type	Clay-limestone and Campanien chalk
Altitude	120 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	July 2021
Ageing	40 months on laths
Degree	12,5 %

SERVICE SUGGESTIONS

Drinking Window	To drink within 5 years
Temperature	8°C to 10°C
Food pairing	Tagliatelle with shrimp and lime cream

TASTING NOTES

Bright color, pale gold with silver reflections. The nose, precise and elegant, opens with aromas of fresh citrus fruits, such as lemon and grapefruit, accompanied by delicate floral notes. On the palate, the attack is lively, giving way to a beautiful roundness characteristic of the Oger terroir. The saline minerality asserts itself with finesse, offering a silky texture and a finish of great length, marked by persistent freshness.

