



VALENTIN
LEFLAIVE

CHAMPAGNE

À OGER - FRANCE

A voluble Chardonnay, all in purity and distinction

LES BAUDURES OGER | 20 | 4.0

LES LIEUX-DITS

LIEU-DIT / CRU
LES BAUDURES
OGER

BASE
2020

DOSAGE
4.0 g

DÉGORGEMENT
28/10/2024
N° DE LOT : LBDRB2410

FAMILLE LEFLAIVE

TERROIR

Origin of grapes	100% Oger Les Baudures Grand Cru Côte des Blancs
Varietal	100% Chardonnay Blanc de Blancs
Vines age	30 years
Exposure	North-East
Soils type	Clay-limestone and Campanien chalk
Altitude	200 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	39 months on laths
Degree	12,5 %

SERVICE SUGGESTIONS

Drinking Window	To drink within 5 years
Temperature	8°C to 10°C
Food pairing	Half-cooked scallops on bean cream with hazelnut emulsion

TASTING NOTES

Clear and shiny color with silver reflections. The nose opens with elegant notes of flint, crunchy white fruits such as pear and a marked chalky minerality. On the palate, great finesse accompanies a chiseled texture and dazzling freshness. The finish, long and precise, prolongs the mineral aromas with superb elegance.

