



  
**VALENTIN  
LEFLAIVE**  
CHAMPAGNE  
À OGER - FRANCE

A gourmet and refined Chardonnay

## LES BAUVES CRAMANT | 20 | 5.0

### LES LIEUX-DITS

LIEU-DIT / CRU	BASE	DOSAGE	DÉGORGEMENT
LES BAUVES CRAMANT	2020	5.0 g	07/11/2024
N° DE LOT : LBAUB2411			

FAMILLE LEFLAIVE

### TERROIR

Origin of grapes	100% Cramant Les Bauves Grand Cru <b>Côte des Blancs</b>
Varietal	100% Chardonnay <b>Blanc de Blancs</b>
Vines age	27 years
Exposure	East
Soils type	Clay-limestone and Campanien chalk
Altitude	100 m
Method	Sustainable viticulture

### WINEMAKING PROCESS

<b>100% Hand-Harvested</b>	
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 8 years
Temperature	8°C to 10°C
Food pairing	Trout gravelax and Timut pepper

### TASTING NOTES

Golden color with luminous reflections. The nose reveals a beautiful complexity, mixing aromas of candied lemon and ripe fruit with delicately woody nuances, perfectly integrated. On the palate, the richness is balanced by a beautiful freshness, offering a round and harmonious texture. The finish, long and elegant, continues the notes of candied fruits and a subtle touch of vanilla on a very saline background.

