



VALENTIN
LEFLAIVE

CHAMPAGNE

À OGER - FRANCE

A vibrant and harmonious Chardonnay.

LES BASSES CLEFS MAREUIL-SUR-Aÿ | 20 | 2.5

LES LIEUX-DITS

LIEU-DIT / CRU	BASE	DOSAGE	DÉGORGEMENT
LES BASSES CLEFS MAREUIL-SUR-Aÿ	2020	2.5 g	04/11/2024 N° DE LOT : LCLEB2411

FAMILLE LEFLAIVE



TERROIR

Origin of grapes	100% Mareuil-sur-Aÿ Premier Cru Montagne de Reims
Varietal	100% Chardonnay Blanc de Blancs
Vines age	30 years
Exposure	South, South-East
Soils type	Loamy on chalk in depth
Altitude	80 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 4 years
Temperature	8°C to 10°C
Food pairing	Lamb chop with mint and peas juice

TASTING NOTES

Golden color with luminous reflections. The nose, expressive and generous, reveals aromas of crunchy white fruits such as pear, mixed with notes of juicy yellow fruits such as peach. On the palate, the attack is lively, with remarkable tension which balances the aromatic delicacy. The finish, long and precise, is marked by fine and salivating bitters which invite you to take another sip.

