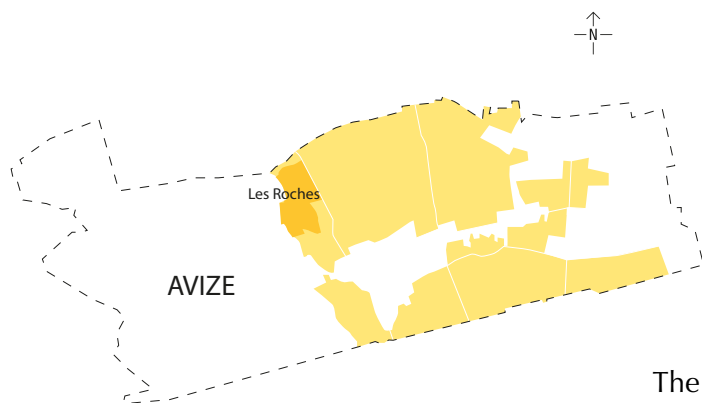




VALENTIN LEFLAIVE

CHAMPAGNE

À OGER - FRANCE



The minerality of Avize is expressed brilliantly.

LES ROCHES AVIZE | 20 | 4.0

LES LIEUX-DITS

LIEU-DIT / CRU	BASE	DOSAGE	DÉGORGEMENT
LES ROCHES AVIZE	2020	4.0 g	29/10/2024
FAMILLE LEFLAIVE			N° DE LOT : LROCB2410

TERROIR

Origin of grapes	100% Avize Les Roches Grand Cru
Varietal	100% Chardonnay
Vines age	45 years
Exposure	East
Soils type	Clay-limestone and Campanien 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	July 2021
Ageing	39 months on laths
Degree	12,5 %

SERVICE SUGGESTIONS

Drinking Window	To drink within 8 years
Temperature	8°C to 10°C
Food pairing	Lobster meat with grapefruit

TASTING NOTES

Shimmering pale gold color. The nose, intense and expressive, reveals aromas of ripe lemon, delicate white flowers and an assertive chalky minerality. On the palate, remarkable power, carried by an ample structure and incisive freshness. The minerality of Avize is expressed brilliantly, highlighted by a long and vibrant finish, imbued with finesse and elegance.

