



A Pinot Noir Grand Cru of great finesse and depth

LES LONGUES RAIES **VERZENAY** | 20 | 3.0

LES LIEUX-DITS _

LIEU-DIT / CRU

LES LONGUES RAIES **VERZENAY**

BASE DOSAGE

DÉGORGEMENT 05/11/2024 N° DE LOT : LLRAB2411

FAMILLE LEFLAIVE

TERROIR

Origin of grapes 100% Verzenay Les Longues Raies Grand Cru

Montagne de Reims

100% Pinot Noir **Varietal**

Blanc de Noirs

Vines age 22 years **Exposure** East

Soils type Loamy on chalk

Altitude 100 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

To drink within five years **Drinking Window**

Temperature 8°C to 10°C

Food pairing Roasted quail and blackberry gravy

TASTING NOTES

Brilliant, slightly golden color with amber highlights. The nose seduces with its aromatic intensity, mixing generous notes of ripe red fruits, such as cherry and strawberry, with spicy nuances of cinnamon and sweet pepper. On the palate, the balance is perfect, combining a beautiful structure with a vibrant freshness. The finish, long and elegant, prolongs the spicy and fruity aromas with remarkable persistence.

