

Champagne Valentin Leflaive

Champagne Valentin Leflaive Blanc de Blancs CV 17 50 Extra Brut

This Champagne will delight your palate with its freshness, its precision and its slightly saline finish.

LOCATION

Exposure : South, South-East

Altitude : Vertus 100m, Bergères les Vertus 200m, Cramant 210m

TERROIR

Origine of Grapes : 52% Vertus Premier Cru, 27% Bergères les Vertus Premier Cru, 21% Cramant Grand Cru, Côte des Blancs

Growing Area : Coeur de Terroir

Vines Age : 40 years

Soils type : Clay-Limestone, Clay from Campanien (Cramant)

IN THE VINEYARD

Method : Sustainable Viticulture

100% Hand-Harvested

WINEMAKING

Pressure : Fractional (prunings are separated from the rest and eliminated)

Fermentation : In stainless steel vats

Reserve Wines : 19%

Bottling : May 2018

AGEING

Agging on lath : 34 months

Disgorgement : 08/3/2021

VARIETALS

Chardonnay 100%

SPECIFICATIONS

Residual Sugar: 5 g/l

SPECIFICATIONS

Alcohol content: 12,50 % vol.

SERVING

Drinking Window To drink winthin 2 years

Service Temperature : 8-10°C (46-52°F)

TASTING

The colour reveals emerald reflections and a fine effervescence. The nose is fresh, with notes of citrus fruits such as lemon, punctuated by notes of white flowers and a saline finish. The attack is very fine, chiselled with a nice volume in the mouth.

FOOD PAIRINGS

Apéritifs, Langoustines from Croisic, Urchins, Caviar from Aquitaine, Bar grilled on plancha.

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



15V3QE