

Champagne Valentin Leflaive

Champagne Valentin Leflaive Blanc de Blancs CV 15 40 Extra Brut

This Champagne Extra-Brut Blanc de Blancs with a great aromatic richness proudly represents the values of the house.

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

VINIFICATION

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

Fermentation : In stainless steel vats

Reserve Wines : 17%

Bottling : June 2016

AGEING

Ageing on laths : 48 months

Disgorgement : 02/07/2020

VARIETALS

Chardonnay 100%

SPECIFICATIONS

Residual Sugar: 4 g/l

SPECIFICATIONS

Alcohol content: 12,50 % vol.

SERVING

Drinking Window : To drink within 2 years

Service Temperature : 8-10 °C (48-52°F)

TASTING

The colour is golden yellow, with emerald reflections and a fine effervescence. The nose reveals citrus notes such as orange zest punctuated by a hint of fresh hazelnut. The attack is fresh and unctuous, with great finesse. On the palate, we find notes of white flowers, tangerines and orange on a beautiful mineral length.

FOOD PAIRINGS

Aperitifs, Cod fillet with orange butter and fennel, Salmon papillote with ash goat cheese and julienne of semi-crunchy vegetables.

Olivier Leflaive

Place du Monument, 21190 Puligny-Montrachet

Tel. 0380213765 - contact@olivier-leflaive.com

olivier-leflaive.com - facebook.com/OlivierLeflaive - twitter.com/OlivierLeflaive

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



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