

Champagne Valentin Leflaive

Champagne Valentin Leflaive Blanc de Blancs CA 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 : 170m

TERROIR

Origine of Grapes : 26% Cramant, 21% Avize, 53% Le Mesnil sur Oger/ Grauves/ Réserves Côte des Blancs
Growing Area : Coeur de Terroir
Vines Age : 45 years
Soils type : Chalk

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 : 53%
Bottling : June 2016

AGEING

Ageing on laths : 48 months
Disgorgement : 26/07/2019

VARIETALS

Chardonnay 100%

SPECIFICATIONS

Residual Sugar: 4 g/l

SPECIFICATIONS

Alcohol content: 12,5 % vol.

SERVING

Drinking Window : To drink within two years
Service Temperature : 8-11 °C (46-52°F)

TASTING

A brilliant yellow colour highlighted by flashes of gold. On the nose freshness and minerality subtly marry with notes of ripe citrus fruit. A crisp and tight attack is sustained by the creamy texture of the mousse whilst the freshness of the wine is perfectly complemented by flavours of citrus fruit and stone fruit culminating in a finish that is long and full of flavour.

FOOD PAIRINGS

Shellfish, Poultry, Veal, lean fish, cheese

Olivier Leflaive

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



CPSUVE