

Champagne Valentin Leflaive

Champagne Valentin Leflaive Rosé BA 17 80 Brut

This Rosé is vinified exclusively with Pinot Noir from Montagne de Reims.

LOCATION

Exposure : South-East

Altitude : 170m

TERROIR

Origin of Grapes : 90% Bouzy Grand Cru, 10% Ambonnay Grand Cru Montagne de Reims

Growing Area : Coeur de Terroir

Vines Age : 20 years

Soils type : Clay and Limestone

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 : 0%

Bottling : October 2018

AGEING

Ageing on laths : at least 20 months

Disgorgement : 25/07/2019

VARIETALS

Pinot Noir 100%

SPECIFICATIONS

Residual Sugar: 8 g/l

SPECIFICATIONS

Alcohol content: 12,5 % vol.

SERVING

Drinking window : To drink within two years

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

TASTING

As 100% Pinot Noir, this rose have a "berry" fruitiness : strawberries, raspberries, a light blackcurrant and currant taste with in aftertaste a beautiful hint of ginger. A light sweetening, witch give a long final. A natural freshness on the nose and the mouth of a young Champagne with a great futur.

FOOD PAIRINGS

Charlotte with tomato, Goat Pie, Crayfish, Timbale, Blue Lobster and Red Mullet

Olivier Leflaive

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



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REVIEWS AND AWARDS



WINEENTHUSIAST

93pts

"A joint venture between Champagne de Sousa and Burgundy's Olivier Leflaive, this rosé is deliciously bright with red fruit. It has a weighty, vinous character with just an edge of tannin to give it extra richness. Hints of toastiness and fine acidity cut through its fruit core. Drink now."

Roger Voss, Wine Enthusiast, 01/06/2017

