



# CHAMPAGNE Laurent Lequart

## BLANC DE BLANCS BRUT

The Blanc de Blancs is a 100% Chardonnay from the Marne Valley which is produced on a clay and limestone soil to offer a nice complex aromas.

On the nose, this Champagne provides florals smells.

In the mouth, the greedy aspect is fully expressed with white fruits, citrus notes and butter smells.

The effervescence is fine and creamy.

### TERROIR :

Passy-Grigny & Verneuil

Clay-limestone and clay-sandstone soil

### BLENDING :

100% Chardonnay

### TECHNICAL SPECIFICATIONS :

Harvesting by Hand

Wine press Coquard 8000kg

Cold settling 12h

Full malolactic fermentation

36 months of ageing on laths

DOSAGE : 9g/l

AVAILABLE IN : bottle

### THE CHEF'S SUGGESTIONS :

Spaghetti with lobster and prawns

Sauerkraut of the sea with cumin

Endives and watercress with bleu cheese, nuts oil vinaigrette

Scallops" tartare" with lime lemon and curry



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PLEASE DRINK RESPONSABLY