



CHAMPAGNE Laurent Lequart

PARFAIT DE MEUNIER BRUT

This 100% Meunier is made from a selection of the best cuvee of « Vieilles Vignes » aged more than 40 years revealing the richness of the Terroir of Passy-Grigny.

The nose is fine and intense, with wonderful white floral and citrus notes which offer in mouth plum aromas, orange zest and lime. This Cuvée is a mix between freshness, versatility and provides a high persistence .

TERROIR :

« Vieilles Vignes » of Passy-Grigny

BLENDING :

100% Meunier

TECHNICAL SPECIFICATIONS :

Harvesting by Hand

Wine press Coquard 8000kg

Cold settling 12h

Partial malolactic fermentation

36 months of ageing on laths

DOSAGE : 2.5g/l

AVAILABLE IN : bottle

THE CHEF'S SUGGESTIONS :

Stew chicken stuffed with mushroom

Poule au pot

Duck cannelloni with morels

Chicken and its small potatoes with Livarot Chantilly



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