

CHAMPAGNE

Laurent Lequart

RÉCOLTANT À PASSY-GRIGNY



BLANC DE BLANCS

VALLÉE DE LA MARNE - AUTRE CRU

TERROIR :

1 UNIQUE TERROIR :

MARNE VALLEY
AUTRE CRU

2 VILLAGES :

PASSY-GRIGNY,
VERNEUIL

SOILS :

CLAY-LIMESTONE

BLENDING :

100% CHARDONNAY

TECHNICAL SPECIFICATIONS :

VINES :

HVE & VDC CULTURE
HARVESTING BY HAND
RIGOROUS PLOTS SELECTION
ROOTSTOCK 41B

WINEMAKING :

COLD SETTLING
100% STAINLESS STEEL VAT
100% MLF
25% RESERVE WINES

AGEING (MINIMUM) :

36 MONTHS IN CELLAR

OTHER DETAILS :

DOSAGES AVAILABLE :

BRUT (9G/L)

SIZES AVAILABLE :

BOTTLE (75CL)

CELLARING POTENTIAL ;

5 YEARS OR MORE !

SERVING TEMPERATURE :

8-10°C



DISTINCTIONS :



Jancis Robinson
16,5/20



www.champagne-laurent-lequart.fr

