



CHAMPAGNE  
Laurent Lequart

RÉCOLTANT À PASSY-GRIGNY



## BLANC DE MEUNIER

VALLÉE DE LA MARNE - AUTRE CRU

### TERROIR :

**1 UNIQUE TERROIR :**  
MARNE VALLEY  
AUTRE CRU

**1 VILLAGE :**  
*PASSY-GRIGNY, Vieilles Vignes*  
*OLD VINES (45-50 YEARS OLD)*

**SOILS :**  
*CLAY-LIMESTONE*  
*CLAY-SANDSTONE*

**BLENDING :**  
*100% MEUNIER*

### TECHNICAL SPECIFICATIONS :

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

**WINEMAKING :**  
*COLD SETTLING*  
*100% STAINLESS STEEL VAT*  
*50% MLF*  
*20% RESERVE WINES*

**AGEING (MINIMUM) :**  
*36 MONTHS IN CELLAR*



### OTHER DETAILS :

**DOSAGES AVAILABLE :**  
BRUT NATURE (0G/L)  
*BRUT (9G/L) \*Upon request*

**SIZES AVAILABLE :**  
BOTTLE (75CL)  
JEROBOAM (300CL) - **SOON**

**CELLARING POTENTIAL ;**  
5 YEARS OR MORE !

**SERVING TEMPERATURE :**  
8-10°C

### DISTINCTIONS :



*Jancis Robinson*  
16,5/20



[www.champagne-laurent-lequart.fr](http://www.champagne-laurent-lequart.fr)

