

CHAMPAGNE

Laurent Lequart

RÉCOLTANT À PASSY-GRIGNY



# RÉSERVE

VALLÉE DE LA MARNE - AUTRE CRU

## TERROIR :

### 1 UNIQUE TERROIR :

MARNE VALLEY  
AUTRE CRU

### 3 VILLAGES :

PASSY-GRIGNY,  
SAINT-GEMME  
VERNEUIL

### 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  
100% MLF  
45% RESERVE WINES

### AGEING (MINIMUM) :

24 MONTHS IN CELLAR

## OTHER DETAILS :

### DOSAGES AVAILABLE :

EXTRA BRUT (4,5G/L)  
BRUT (8G/L) \*Upon request

### SIZES AVAILABLE :

HALF-BOTTLE (37,5CL)  
BOTTLE (75CL)  
MAGNUM (150CL)  
JEROBOAM (300CL)

### 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)

