



CHAMPAGNE  
Laurent Lequart

RÉCOLTANT À PASSY-GRIGNY



# BLANC DE NOIRS

VALLÉE DE LA MARNE - AUTRE CRU

## TERROIR :

### 1 UNIQUE TERROIR :

MARNE VALLEY  
AUTRE CRU

### 2 VILLAGES :

PASSY-GRIGNY,  
SAINT-GEMME

### SOILS :

CLAY-SANDSTONE

### BLENDING :

100% PINOT NOIR

## TECHNICAL SPECIFICATIONS :

### VINES :

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

### WINEMAKING :

COLD SETTLING  
100% STAINLESS STEEL VAT  
100% MLF  
20% RESERVE WINES

### AGEING (MINIMUM) :

36 MONTHS IN CELLAR

## OTHER DETAILS :

### DOSAGES AVAILABLE :

BRUT NATURE (0G/L)

### SIZES AVAILABLE :

BOTTLE (75CL)

### CELLARING POTENTIAL ;

5 YEARS OR MORE !

### SERVING TEMPERATURE :

8-10°C



## DISTINCTIONS :



Jancis Robinson  
16/20



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

