



CHAMPAGNE  
Laurent Lequart

RÉCOLTANT À PASSY-GRIGNY



# DOUCEUR DE MEUNIER

VALLÉE DE LA MARNE - AUTRE CRU

## TERROIR :

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

**1 VILLAGE :**  
PASSY-GRIGNY

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

**BLENDING :**  
100% MEUNIER

## TECHNICAL SPECIFICATIONS :

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

**WINEMAKING :**  
COLD SETTLING  
50% STAINLESS STEEL VAT  
50% OAK BARRELS (300L)  
50% MLF  
20% RESERVE WINES

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



## OTHER DETAILS :

**DOSAGES AVAILABLE :**  
DOUX (54G/L)

**SIZES AVAILABLE :**  
BOTTLE (75CL)

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

**SERVING TEMPERATURE :**  
10-12°C

## DISTINCTIONS :



Jancis  
Robinson  
17/20



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

