

CHAMPAGNE

Laurent Lequart

RÉCOLTANT À PASSY-GRIGNY



HÉRITIÈRE

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 :

40% MEUNIER
40% PINOT NOIR
20% 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 :

EXTRA BRUT (5,5G/L)
BRUT (9G/L) *Upon request

SIZES AVAILABLE :

HALF-BOTTLE (37,5CL)
BOTTLE (75CL)

CELLARING POTENTIAL ;

5 YEARS OR MORE !

SERVING TEMPERATURE :

8-10°C



DISTINCTIONS :



Jancis Robinson
16/20



www.champagne-laurent-lequart.fr

