

CHAMPAGNE

Laurent Lequart

RÉCOLTANT À PASSY-GRIGNY



2012

VALLÉE DE LA MARNE - AUTRE CRU

TERROIR :

1 UNIQUE TERROIR :

MARNE VALLEY
AUTRE CRU

1 VILLAGE :

PASSY-GRIGNY

SOILS :

CLAY-LIMESTONE
CLAY-SANDSTONE

BLENDING :

50% MEUNIER
50% CHARDONNAY

TECHNICAL SPECIFICATIONS :

VINES :

HVE & VDC CULTURE
HARVESTING BY HAND
ROOTSTOCK 41B

WINEMAKING :

COLD SETTLING
100% STAINLESS STEEL VAT
CHARDONNAY AGED IN OAK
100% MLF

AGEING (MINIMUM) :

72 MONTHS IN CELLAR

OTHER DETAILS :

DOSAGES AVAILABLE :

EXTRA BRUT (5G/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

