

CHAMPAGNE
Laurent Lequart

RÉCOLTANT À PASSY-GRIGNY

CŒUR DE CUVÉE

EXTRA BRUT



TERROIR:

VALLEE DE LA MARNE
(PASSY-GRIGNY)

SOILS:

CLAY-LIMESTONE SOILS

BLENDING:

40% MEUNIER/30% PINOT NOIR/ 30%
CHARDONNAY

TECHNICAL SPECIFICATIONS:

- ROOTSTOCK 41B
- HVE CULTURE
- HARVESTING BY HAND
- WINE PRESS COQUARD 8000KG
- ONLY 6HL OF CŒUR DE CUVÉE
EXTRACTED FROM THE MARC
- BLENDING MADE ON THE PRESS

WINEMAKING:

- COLD SETTLING 12H
- 100% STAINLESS STEEL VAT
- 0% MFL

HARVEST : 2015

RESERVE WINES :

20% FROM SOLERA SYSTEM

BOTTLING DATE: 02/2016

DISGORGEMENT DATE: 11/2018

DOSAGE: 4G/L

**LIMITED
QUANTITY**

CHAMPAGNE LAURENT LEQUART

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