

CHAMPAGNE
Laurent Lequart

RÉCOLTANT À PASSY-GRIGNY



CATALOGUE 2022



CHAMPAGNE Laurent Lequart

RÉCOLTANT À PASSY-GRIGNY

CHAMPAGNE LAURENT LEQUART IS A FAMILY ESTATE LOCATED IN PASSY-GRIGNY, IN THE HEART OF THE MARNE VALLEY.

OUR DOMAIN CULTIVATES ITS VINEYARD WITH PASSION, A HIGH RESPECT OF THE TERROIR AND ENVIRONMENT FOR 5 GENERATIONS.

SINCE 1988, LAURENT WORKS A SUSTAINABLE VINE GROWING. HIS ENGAGEMENT HAS BEEN REWARDED WITH TWO CERTIFICATIONS:

HVE (HIGH ENVIRONMENTAL VALUE) & VDC (SUSTAINABLE VITICULTURE IN CHAMPAGNE), BY TAKING CARE OF PEOPLE & NATURE, WE STRIVE TO BRING A NATURAL AND GREEN ENVIRONMENT FOR OUR VINES.

RÉCOLTANT, WE WORK 11,40 HECTARES MAINLY FOCUSED ON THE EMBLEMATIC GRAPE VARIETY OF THE MARNE VALLEY: THE MEUNIER

ELEGANT & FRUITY, OUR MEUNIER WILL ENTICE YOU WITH THEIR GOURMET AND DELICIOUS FLAVORS.

ALL OUR WINES ARE RECOGNIZED WITH MANY PRESTIGIOUS INTERNATIONAL AWARDS, PROOF OF QUALITY!

WE HAVE BEEN FOCUSING ON QUALITY WITH LOW-DOSAGE AND LONGER AGEING FOR ALL OUR WINES.



LAURENT LEQUART, 4TH GENERATION OF WINEMAKER



MEUNIER, EMBLEMATIC VARIETY FOR OUR ESTATE

CHAMPAGNE Laurent Lequart

RÉCOLTANT À PASSY-GRIGNY



OUR VINEYARD IS HVE & VDC

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COLLECTION DÉCOUVERTE



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RÉCOLTANT À PASSY-GRIGNY



RÉSERVE

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 :

100% MEUNIER

OTHER DETAILS :

DOSAGES AVAILABLE :

EXTRA BRUT (4,5G/L)

BRUT (8G/L) *Upon request

SIZES AVAILABLE :

HALF-BOTTLE (37,5CL)

BOTTLE (75CL)

MAGNUM (150CL)

JEROBOAM (300CL)

CELLARING POTENTIAL ;

5 YEARS OR MORE !

SERVING TEMPERATURE :

8-10°C

TECHNICAL SPECIFICATIONS :

VINES :

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

WINEMAKING :

COLD SETTLING
100% STAINLESS STEEL VAT
100% MLF
45% RESERVE WINES

AGEING (MINIMUM) :

24 MONTHS IN CELLAR



DISTINCTIONS :



Jancis
Robinson
16,5 / 20



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RÉSERVE DEMI SEC

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 :

100% MEUNIER

TECHNICAL SPECIFICATIONS :

VINES :

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

WINEMAKING :

COLD SETTLING
100% STAINLESS STEEL VAT
100% MLF
45% RESERVE WINES

AGEING (MINIMUM) :

30 MONTHS IN CELLAR

OTHER DETAILS :

DOSAGE :

DEMI SEC (34G/L)

SIZES AVAILABLE :

BOTTLE (75CL)

CELLARING POTENTIAL ;

5 YEARS OR MORE !

SERVING TEMPERATURE :

8-10°C



DISTINCTIONS :

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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



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COLLECTION GOURMANDE



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RÉCOLTANT À PASSY-GRIGNY



ANDÉSYNE

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 :

70% MEUNIER
10% MEUNIER (RED WINE)
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
RED WINE AGED IN OAK BARRELS

AGEING (MINIMUM) :

36 MONTHS IN CELLAR

OTHER DETAILS :

DOSAGES AVAILABLE :

EXTRA BRUT (2,5G/L)
BRUT (9G/L) *Upon request

SIZES AVAILABLE :

BOTTLE (75CL)
MAGNUM (150CL)

CELLARING POTENTIAL ;
5 YEARS OR MORE !

SERVING TEMPERATURE :
8-10°C



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BLANC DE MEUNIER

VALLÉE DE LA MARNE - AUTRE CRU

TERROIR :

1 UNIQUE TERROIR :

MARNE VALLEY
AUTRE CRU

1 VILLAGE :

PASSY-GRIGNY, Vieilles Vignes
OLD VINES (45-50 YEARS OLD)

SOILS :

CLAY-LIMESTONE
CLAY-SANDSTONE

BLENDING :

100% MEUNIER

TECHNICAL SPECIFICATIONS :

VINES :

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

WINEMAKING :

COLD SETTLING
100% STAINLESS STEEL VAT
50% MLF
20% RESERVE WINES

AGEING (MINIMUM) :

36 MONTHS IN CELLAR

OTHER DETAILS :

DOSAGES AVAILABLE :

BRUT NATURE (0G/L)

BRUT (9G/L) *Upon request

SIZES AVAILABLE :

BOTTLE (75CL)

JEROBOAM (300CL) - **SOON**

CELLARING POTENTIAL ;

5 YEARS OR MORE !

SERVING TEMPERATURE :

8-10°C



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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

OTHER DETAILS :

DOSAGES AVAILABLE :

BRUT NATURE (0G/L)

SIZES AVAILABLE :

BOTTLE (75CL)

CELLARING POTENTIAL ;

5 YEARS OR MORE !

SERVING TEMPERATURE :

8-10°C

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



DISTINCTIONS :



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RÉCOLTANT À PASSY-GRIGNY



BLANC DE BLANCS

VALLÉE DE LA MARNE - AUTRE CRU

TERROIR :

1 UNIQUE TERROIR :
MARNE VALLEY
AUTRE CRU

2 VILLAGES :
PASSY-GRIGNY,
VERNEUIL

SOILS :
CLAY-LIMESTONE

BLENDING :
100% 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 :
BRUT (9G/L)

SIZES AVAILABLE :
BOTTLE (75CL)

CELLARING POTENTIAL ;
5 YEARS OR MORE !

SERVING TEMPERATURE :
8-10°C



DISTINCTIONS :



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COLLECTION EXCEPTION



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RÉCOLTANT À PASSY-GRIGNY



SAIGNÉE 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
100% STAINLESS STEEL VAT
0% MLF
0% RESERVE WINES

AGEING (MINIMUM) :
36 MONTHS IN CELLAR

OTHER DETAILS :

DOSAGES AVAILABLE :
EXTRA DRY (15G/L)

SIZES AVAILABLE :
BOTTLE (75CL)

CELLARING POTENTIAL ;
10 YEARS OR MORE !

SERVING TEMPERATURE :
10-12°C



DISTINCTIONS :

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PRESTIGE

VALLÉE DE LA MARNE - AUTRE CRU

TERROIR :

1 UNIQUE TERROIR :

MARNE VALLEY
AUTRE CRU

1 VILLAGE :

PASSY-GRIGNY, Vieilles Vignes
OLD VINES (45-50 YEARS OLD)

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) :

48 MONTHS IN CELLAR

OTHER DETAILS :

DOSAGES AVAILABLE :

EXTRA BRUT (6G/L)

SIZES AVAILABLE :

BOTTLE (75CL)
MAGNUM (150CL)

CELLARING POTENTIAL ;
10 YEARS OR MORE !

SERVING TEMPERATURE :
10-12°C



DISTINCTIONS :



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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



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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



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CŒUR DE CUVEE

VALLÉE DE LA MARNE - AUTRE CRU

TERROIR :

1 UNIQUE TERROIR :

MARNE VALLEY
AUTRE CRU

1 VILLAGE :

PASSY-GRIGNY

SOILS :

CLAY-LIMESTONE
CLAY-SANDSTONE

BLENDING :

40% MEUNIER
30% PINOT NOIR
30% CHARDONNAY

TECHNICAL SPECIFICATIONS :

VINES :

HVE & VDC CULTURE
HARVESTING BY HAND
ROOTSTOCK 41B

WINEMAKING :

COLD SETTLING
BLENDED ON PRESS
CŒUR DE CUVEE (6HL)
100% STAINLESS STEEL VAT
0% MLF
20% SOLERA

AGEING (MINIMUM) :

48 MONTHS IN CELLAR

OTHER DETAILS :

DOSAGES AVAILABLE :

EXTRA BRUT (4G/L)

SIZES AVAILABLE :

BOTTLE (75CL)

CELLARING POTENTIAL ;

10 YEARS OR MORE !

SERVING TEMPERATURE :

10-12°C

PACKAGING :

NATURAL STONE LABEL
TRADITIONNAL CLOSURE
WAX SEAL BY HAND



DISTINCTIONS :



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RÉCOLTANT À PASSY-GRIGNY



OUR MAGNUMS

VALLÉE DE LA MARNE - AUTRE CRU



RÉSERVE



PRESTIGE



ANDÉSYNE



CHAMPAGNE
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RÉCOLTANT À PASSY-GRIGNY



OUR BOXES

VALLÉE DE LA MARNE - AUTRE CRU



« 3 CÉPAGES »



300% MEUNIER



BOTTLES & GLASSES

**All bottles available except Vintages*



CHAMPAGNE
Laurent Lequart
RÉCOLTANT À PASSY-GRIGNY



CONTACT

VALLÉE DE LA MARNE - AUTRE CRU

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EXPORT MANAGER

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WHERE ARE WE ?

