



Champagne Valentin Leflaive Blanc de Blancs Avize Grand Cru 16 40 Extra Brut

Avize Grand Cru combine complexity and amplitude. The vines are located in the heart of Côte des Blancs terroir.

PRESENTATION

It characterizes and magnifies the terroir of Avize Grand Cru.

LOCATION

Exposure : South-East

Altitude : 150 m

TERROIR

Origin of Grapes : 100% Avize Grand Cru Côte des Blancs

Growing Area : Coeur de Terroir (Avize)

Vines Age : 20 years

Soils type : Outcropping Chalk

IN THE VINEYARD

Method : Sustainable Viticulture

100% Hand-Harvested

VINIFICATION

Pressure : Fractional (prunings are separated from the rest and eliminated)

Fermentation : In stainless steel vats

Reserve Wines : 17%

Bottling : May 2017

AGEING

Ageing : on laths at least 42 months

Disgorgement : 02/08/2021

VARIETALS

Chardonnay 100%

SPECIFICATIONS

Residual Sugar: 4 g/l

SPECIFICATIONS

Alcohol content: 12,5 ABV

SERVING

Drinking window : To drink within three years

Service Temperature : 8 °C (48°F)

TASTING

This Champagne distinguishes itself by combining delicacy, purity and finesse. The pale yellow colour with emerald green highlights an elegant effervescence. The mineral and iodine nose opens with white flowers and a citrus cocktail. The palate is straight, chalky and intense, always carried by a chiselled texture and a long and saline finish.

FOOD PAIRINGS

Carpaccio of scallops, Fillet of sea bream with caviar, Risotto of lobster velouté and porcini mushrooms, Granité of pears with marrons glacés

CHAMPAGNE

GRAND CRU

AVIZE | 16 | 40

**VALENTIN
LEFLAIVE**

EXTRA BRUT
BLANC DE BLANCS

À OGER - FRANCE

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



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