

LELARGE PUGEOT LES MEUNIERS DE CLÉMENCE

The Lelarge family has been making wine in Vrigny Champagne, a premier cru location, since 1799. Throughout generations the health of the terroir and the commitment to organic growing practices have always been important. Over the last 20 years steps have been made towards biodynamic farming. The estate is Demeter certified.

VINTAGE: 2013

REGION: Champagne
APPELLATION: Vrigny
GRAPES: Pinot Meunier

YEASTS: Indigenous

FERMENTATION: 6 months in tank
AGED FOR: 6 years on lees in bottle

FARMING: Biodynamic ALCOHOL CONTENT: 12%

DOSAGE: 3 g/L

SOIL: Clay, marl, sand

SO2: 29ppm

VINE AGE: 40 years
VOLUME: 750mL

