

ROMI

selects

LELARGE PUGEOT TRADITION EXTRA BRUT

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: NV

REGION: Champagne

SUBREGION: Montagne de Reims

GRAPES: 55% Pinot Meunier, 30% Pinot

Noir, 15% Chardonnay

YEASTS: Indigenous

FERMENTATION: 10 months in tank

AGED FOR: 3 years in bottle on lees

FARMING: Biodynamic

ALCOHOL CONTENT: 12%

DOSAGE: 4 g/L

SO2: 30ppm

SOIL: Clay loam, sand, chalk

VINE AGE: 25 years

VOLUME: 750/1500mL

