

LELARGE PUGEOT LA CÔTE DES GLAISES

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: 2018

REGION: Champagne SUBREGION: Vrigny GRAPES: Chardonnay YEASTS: Indigenous

FERMENTATION: 10 days on skins in new

oak barrel

AGED FOR: 12 months in barrel

FARMING: Biodynamic ALCOHOL CONTENT: 12%

ADDED SO2: None

SOIL: Chalk, limestone, clay loam, sand

VINE AGE: 30 years

TOTAL PRODUCTION: 260 bottles

VOLUME: 750mL

