

## LELARGE PUGEOT GUEUX

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: 2015

REGION: Champagne SUBREGION: Vrigny

GRAPES: 70% Meunier, 25% Pinot Noir,

5% Chardonnay YEASTS: Indigenous

FERMENTATION: 12 months in tank
AGED FOR: 2 years in bottle on lees

**FARMING: Biodynamic** 

**ALCOHOL CONTENT: 12.5%** 

DOSAGE: 2 g/L

**SO2: 25ppm** 

SOIL: Clay loam, limestone, marl, sand

VINE AGE: 45 years VOLUME: 750mL

