POP selects

LELARGE PUGEOT NATURE ET NON DOSÉ

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: 50% Pinot Noir, 50% Chardonnay YEASTS: Indigenous FERMENTATION: 12 months, 50% in tank, 50% in oak barrel AGED FOR: 3 years in bottle on lees **FARMING: Biodynamic ALCOHOL CONTENT: 12%** DOSAGE: 0 g/L **ADDED SO2: None** SOIL: Clay loam, limestone, marl, sand **VINE AGE: 30 years** VOLUME: 750mL

