BODE selects

LELARGE PUGEOT QUINTESSENCE

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: 2006 REGION: Champagne APPELLATION: Vrigny GRAPES: 70% Chardonnay, 20% Pinot Noir, 10% Pinot Meunier YEASTS: Indigenous FERMENTATION: 6 months in oak AGED FOR: 10 years on lees in bottle FARMING: Biodynamic ALCOHOL CONTENT: 12% DOSAGE: 2 g/L SOIL: Chalk, limestone, clay loam, sand VINE AGE: 50 years VOLUME: 750mL

