

ROMI

selects

LELARGE PUGEOT ROSÉ EXTRA BRUT

The Lelarge family has been making wine in Vrgny 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: 2012

REGION: Champagne

SUBREGION: Vrgny

GRAPES: Pinot Noir

YEASTS: Indigenous

**FERMENTATION: 6 months in tank,
blended with 7% of 2012 red wine**

AGED FOR: 6 years in bottle on lees

FARMING: Biodynamic

ALCOHOL CONTENT: 12%

DOSAGE: 2 g/L

SOIL: Clay loam, sand, chalk

VINE AGE: 30 years

VOLUME: 750mL

