

ROMI

selects

LELARGE PUGEOT SAIGNÉE DE MEUNIER

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: 2014

REGION: Champagne

SUBREGION: Vrgny

GRAPES: Pinot Meunier

YEASTS: Indigenous

MACERATION: 32 hours skin contact

FERMENTATION: 6 months in barrel

AGED FOR: 3-4 years in bottle on lees

FARMING: Biodynamic

ALCOHOL CONTENT: 12%

DOSAGE: 0 g/L

SOIL: Sandy loam

VINE AGE: 50 years

VOLUME: 750mL

