



CHAMPAGNE
PASCAL LEJEUNE

GAMME ESSENTIELLE
CUVÉE BRUT

Terroir :

- ✓ Soil type clay, limestone, silt
- ✓ Exposure South – South East, on steep slopes
- ✓ Average age of vines : 30 years
- ✓ Vineyard labels « sustainable viticulture en Champagne » and « High Environmental Value »

Blend :

- ✓ 20 % Chardonnay, 80 % Pinot meunier
- ✓ Harvest in 2011 with 40 % reserve wines from 2010 and 2009

Disgorgement : minimum 6 months

Dosage : brut 8 gr/l

Acidity (g/l H₂SO₄) : 4,8 gr/l

Bottles : ½ bottles (0,375 L)- Bottles (0,75 L)-
Magnum(1,5 L)

Vinification :

- ✓ Malolactic fermentation process done
- ✓ Ageing minimum 3 years on lees

Your notes :

