

MICHEL LAVAL

CHAMPAGNE BRUT



A beautiful copper gold, aromas of orchard fruits, bruised apples and macerated peach, ripe and floral on the palate with notes of dried flowers and citrus zest. Fine and elegant finish.

Color: White

Area of Production: Boursault, Marne Valley

Grape: 40% Pinot Meunier, 40% Pinot Noir, 20% Chardonnay

Soil: Limestone

Yeast: Ambient

Viticulture: Organic

Winemaking: Fermentation in stainless steel vats, full malolactic fermentation

Dosage: 6g/L

Ageing: Minimum 36 months

Production: 13000 bottles/year