

Vineyard in the Massif de Saint Thierry with tertiary soil: day-limestone and day-sand. SSE-facing vineyard



Introducing Les Leury

Manual harvest, grape sorting on plot, plot checks and ripeness inspection. We want perfectly ripe grapes. Whole cluster pressing.

This vintage is made using grapes from a single plot: Les Leury

Vines over 30 years old. Prime south-facing 3000m2 hillside plot overlooking the village of Pévy.

The 2020 harvest accounts for 65% of the vintage whilst reserve wine aged using a solera system in a vat since 2015 makes up the remaining 35%.

Very limited quantity for this harvest year.

100% of the wine is made or aged in barrels.

It undergoes malolactic fermentation. Aged in oak barrels and vats. Then it's time for one last fermentation. It's a slow and steady process with the bottles laid on slats.



DOSAGE EXTRA BRUT 3.5 GR



AGED ON SLATS 36 MONTH



Harvest 2020



Bottling MAY 2021



Alcohol content 12%



Disgorgement AVRIL 2024.



Pruning method Chablis

www.champagnehautboispevy.com







