

PRESTIGE BLANC DE BLANCS

GRAND CRU



**DUVAL-
LEROY**

Since 1859, the Duval-Leroy family has been cultivating exceptional vineyards on the edge of the Côte des Blancs, where the finest Chardonnay are grown. One of the last independent and family champagne house.

Female led organization by Carol Duval-Leroy who is the CEO and Sandrine Logette being the Chef de Caves.

The winery has been awarded one of the most prestigious organic certifications in France, Haute Valeur Environnementale (HVE), Level 3, awarded by the French Ministry of Agriculture for its excellence, its respect for nature, biodiversity, and water management. Also, Duval-Leroy is the first 1st House to create a certified organic Brut Champagne.

This champagne showcases Chardonnays from the best vineyards certified Grand Cru of six villages of the Côte des Blancs (Le Mesnil sur Oger, Oger, Avize, Cramant, Chouilly, Oiry).

This cuvee is the affirmation of what Duval-Leroy's style offers at its best, sharpened by an exquisite freshness. The nose reveals complex aromas of white flowers, tangerines and hot almonds. On the palate, this great wine is silky smooth and exhibits a suppleness which provides the qualities of both balance and richness.



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GRAPE VARIETIES

100% Chardonnay
Grand Cru
from 6 villages of Côte des Blancs



HOW TO ENJOY IT

Linguine with Clams and Fennel,
lobster, shrimp, shellfish,
smoked salmon, caviar, fried
calamari and oyster
Serve between 8°C and 10°C.



WINEMAKING

Base vintage 2007
No fining
Malolactic fermentation
4% maturation in oak barrels
Min. 12 years on the lees
Dosage: 3 g/L



**DUVAL-
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SEIZE RESPONSIBLY. Champagne Duval-Leroy, 12.5% Alc. by Vol.

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