

# FEMME DE CHAMPAGNE NV

## BRUT GRAND CRU



**DUVAL-  
LEROY**

The elegance of the Grands Crus Champagnes.

With a delicate and fine structure, the cuvée Femme de Champagne Brut Grand Cru is a wine with great finesse and exceptional aromatic complexity. Femme de Champagne Brut Grand Cru reflects the elegance and refinements of the best crus, sought out by Maison Duval-Leroy for an unforgettable tasting experience.

A blend of 87% Chardonnay and 13% Pinot Noir, Femme de Champagne Brut Grand Cru is the result of a delicate marriage of the best vineyards in the Champagne terroir (Avize, Chouilly, Le Mesnil sur Oger, Ambonnay).

The colour of Femme de Champagne is bright yellow. At first the nose revels notes of citrus and fresh bread, this biscuit character then gives way to aromas of flowers and yellow fruits (hints of apricot, peach and quince).

On the palate a bewitching flavour of ripe hazelnuts envelopes honeysuckle, this is quickly followed by the delicate notes of crystallized mandarin and orange peel.

Femme de Champagne Brut Grand Cru will have spent a minimum of 8 years maturing in our cellars.



### FEMME DE CHAMPAGNE



#### GRAPE VARIETIES

80% Chardonnay Grand Cru  
(Avize, Chouilly, Le Mesnil s/ Oger)  
20% Pinot Noir Grand Cru  
(Ambonnay)



#### PAIRING

Gastronomy wine, to be served  
With Caviar, Oysters, Lobster,  
fish, shrimp, shellfish,  
Duck Prosciutto, Rabbit Ragù



#### WINEMAKING

Base vintage 2004  
No fining  
15% of the blend under oak  
Dosage: 5 g/L  
Ageing on the lees for at least 14 years



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SEIZE RESPONSIBLY. Champagne Duval-Leroy, 12% Alc. by Vol.

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BEVERAGE BRANDS