





Duval-Leroy, the only major house from the Côte des Blancs, demonstrates its perfect understanding of the Grand Cru terroirs and its mastery of Chardonnay vinification—the emblematic grape variety of this historic chalk terroir.

2008: A truly exceptional vintage for Champagne, rich, exceptionally flavorful, and balanced with a refreshing backbone.

Duval-Leroy's ambition: "To offer expressive wines, rich in emotion, with an incomparable sparkle. Flavorful wines that are always aromatic, speaking the language of their origins and terroirs."

Grape varieties

Only the 6 Grand Cru Villages of the Côte des Blancs 100% Chardonnay: Le Mesnil-sur-Oger, Oger, Avize, Cramant, Chouilly, Oiry

And Vertus, a Premier Cru, with parcels from Barilliers, Faucherets, and Les Monts Ferrés.

Vinification

- Precise Vinification with Separation of Origins
- Alcoholic fermentation at low temperature.
- Yeast: Saccharomyces cerevisiae.
- 100% malolactic fermentation.
- · Natural clarification, without animal fining.
- Very low sulfite content (approximately one-third of the permitted level).
- 4% of the wines are aged in oak barrels for 9 months to enhance the wine's structure and verticality.
- Ageing on lees: over 10 years.
- Brut dosage: 3 g/l.

Tasting notes

DUVAL-LEROY



A beautiful, vibrant sparkling gold color, complemented by fine, persistent bubbles that elegantly rise to the surface, enhancing the visual appeal and emphasizing the wine's freshness and finesse.



Rich, subtle aromas unfold, both complex and refreshing. The initial nose reveals elegant floral notes, followed by vibrant hints of blood oranges (oranges sanguines) and the warm, enticing scent of roasted almonds.



This is an exceptional champagne of remarkable depth, taut and mineral-driven, distinguished by its elegant vinosity, refined structure, and subtle, well-integrated oak nuances.

Art de vivre

10pm, the main wine.

A great white wine, it can make a meal on its own.

Perfect match

This cuvée beautifully enhances the delicate flavors of a veal blanquette or pairs exquisitely with the tangy creaminess of fresh goat cheese, such as Valençay.