



VINDEPENDENTS

Champagne Lété-Vautrain

Côte 204 Brut

COUNTRY OF PRODUCTION	France
REGION OF PRODUCTION	Champagne
APPELLATION	Champagne
WINE STYLE	Sparkling
ABV %	12.5%
RESIDUAL SUGAR (g/l)	10
CLOSURE	Natural Cork
VEGAN	Yes
VEGETARIAN	Yes
ORGANIC	No
BIODYNAMIC	No
LOW SULPHUR	No

The Estate

The estate was created in the 60's in Château-Thierry, by Robert Lété and Liliane Vautrain, his wife. They combined their surnames to create its brand. Our eight-hectare vineyard stretches across the town of Château-Thierry and the neighboring village of Essômes-sur-Marne. As a producer and wine-maker (Récoltant Manipulant), we grow the eight hectares of vineyards by ourselves. They are located on limestone slopes that benefit from excellent sun exposure. We fully process our harvest with the greatest care, according to the traditional Champagne method (the "méthode champenoise").

Winemaking

Harvested by hand the grapes are then sorted to eliminate all dry, rotten or unsound grapes as well as potential vegetal fragments. Vatting for the alcoholic fermentation: During harvest for 2 weeks at 17°C, Malolactic fermentation: During 1 to 2 months at 19-21°C. Blending of the still wines using réserve and fresh one. Maturing in bottles after addition of the "tirage" liquor, on the lees, for a period of 36 months to strengthen the aromatic complexity. Remuage: For 2 weeks using gyropallets until bottles are top down. Disgorging and adding of the expedition liquor.

Tasting Note and Food Pairing

A blend of 50% Pinot Meunier, 25% Chardonnay, 25% Pinot Noir. The translucent, deep golden hue gives way to aromas that are elegant and pure, complemented by notes of apple, peach and apricot. A well-balanced champagne which is complex and round. dried fruits. Best served as an aperitif

Other

