

Our partner:



Champagne C.LEFEVRE AOC Champagne, Montagne de Reims Récoltant Manipulateur (RM)



150 years of history

Winery overview:

Christophe Lefèvre is a harvesting winemaker, based in Bonneil. The key words of its exploitation are know-how and respect for nature.

The 4.30 hectare vineyard faces south with a drop of 100 meters. The bottom of the hill is sandy alluvial silt; halfway up the hill, the soil is limestone with a sandy underlayer and the top of the hill is clay-limestone.

The richness and diversity of these soils provide exciting blends. The 75% Pinot Meunier, 15% Pinot Noir and 10% Chardonnay grape varieties are pruned into Cordon de Royat and Chablis in order to moderate yields.

Therefore, the quality and maturity of the grapes are privileged. The planting density is 8000 plants / hectares.



Champagne C.LEFEVRE Brut - Réserve

**Grape Varieties:**

20% Pinots noir, 80% pinot Meunier (20% reserve wine)

Tasting

Cuvée and size bring roundness and fruity notes, ending with a delicious bitterness at the end of the tasting.

Champagne Brut, Ideal to accompany your meals and desserts.

Analyses

Sugar: 6gr/1

Champagne C.LEFEVRE Extra brut - Prestige

**Grape Varieties:**

10% Chardonnay, 60% pinot Meunier (old vines), 30% Pinots noir (20% reserve wine)

Tasting

This blend of different cuvees brings a balance between minerality, aroma and finesse. Good length in the mouth.

Champagne Extra Brut, ideal for your aperitifs and your delicate dishes.

Analyses

Sugar: 4gr/1

Champagne C.LEFEVRE Brut – Rosé de saignée

**Grape Variety:**

100% pinot noir

Tasting

Placed in vats keeping only the free-run juice in order to obtain a maximum of fruity.

This rosé comes from a single parcel "the vines of the beasts" halfway up the hillside. Sustained pink, aromas of red fruits.

A light dosage reveals a beautiful freshness.

Ideal to accompany all your dishes.

Analyses

Sugar: 2,5gr/1

Champagne C.LEFEVRE Brut Nature - Cuvée Alexandrine

**Grape Variety:**

100% Chardonnay (old vines +60 years)

Tasting

Unique plot "on the vineyards of Aby."

The feminine note of the Domaine, elegance, finesse, with subtle aromas.

Freshness and liveliness.

Analyses

Sugar: 9gr/1

Champagne C.LEFEVRE Brut Nature – Cuvée Clément

**Grape Varieties:**

20% Pinots noir, 10% Chardonnay, 70% pinot Meunier

Tasting

Made only in exceptional years.

Aged 10 years on slats before being disgorged.

Exceptional bouquet, notes of candied fruit, vanilla and honey.

Analyses

Sugar: 8gr/1



WINES EXPORT AGENCY

