

Our partner:



Champagne Sébastien LEFÈVRE

AOC Champagne, Côte des Blancs
Récoltant Manipulateur (RM)

The passion for champagne!

Winery overview:

Winemaker for three generations, Champagne Sébastien LEFÈVRE is located in Vert-Toulon, a typical Champagne village on the edge of the Côte des Blancs on the Champagne tourist route.

Their different champagnes go from brut without year, to rosé, to a variation of different blanc de blanc: a selection of the best plots of the year (cuvée constellation), to aging in barrels (Les Dryades) and to a plot in brut natural (Les Vendières: vines over 60 years old).



Champagne

Champagne S.LEFEVRE
Brut – Tradition



Grape Varieties: 40% Chardonnay, 10% Pinot Noir, 50% Pinot Meunier (50% reserve wine).

Tasting

Color: fine bubbles adorn the golden yellow robe.

Nose: the approach is very fresh and fruity with aromas of toasted and spicy bread.

Mouth: The first attack is greedy, rich and firm with personality.

Analyses

Alcohol : 12,5°
Dosage: 8 gr/l

Champagne S.LEFEVRE
Brut – Cuvée Constellation



Grape Variety: 100% Chardonnay

Tasting

Color: fine bubbles adorn the golden yellow robe.

Nose: mineral **Palate:** good liveliness and consistency, strong identity.

Mouth: full and corpulent

Analyses

Alcohol : 12,5°
Dosage: 5 gr/l

Champagne S.LEFEVRE
Brut – Millésimé



Grape Varieties: 50% Chardonnay, 41% Pinot Noir, 9% Pinot Meunier

Tasting

Color: soft yellow.

Nose: expressions of warm brioche and lemony notes.

Palate: The structure is both dense and sharp.

Analyses

Alcohol : 12,5°
Dosage: 7 gr/l

Champagne S.LEFEVRE
Brut – Blanc de blancs



Grape Variety: 100% Chardonnay

Tasting

Color: fine bubbles adorn the golden yellow robe.

Nose: with aromas of summer, butter and brioche.

Palate: you can feel the finesse of chardonnay

Analyses

Alcohol : 12,5°
Dosage: 8 gr/l

Champagne S.LEFEVRE
Brut – Rosé



Grape Varieties: 35% Chardonnay, 20% Pinot Noir, 45% Pinot Meunier (51% reserve wine and 13% red wine)

Tasting

Color: orange eye, copper

Nose: floral, apricot, fresh spring/summer

Mouth: quite lively and greedy. The finish is very sweet.

Analyses

Alcohol : 12,5°
Dosage: 8 gr/l

Champagne S.LEFEVRE
Brut – Cuvée les Dryades



Grape Variety: 100 % Chardonnay

Tasting

Color: fine bubbles adorn the light yellow robe.

Nose: very spring-like with notes of green apple and menthole.

Palate: Tangy citrus with hints of green apple, curdled lemon and creamy aromas. Ambitious and broad, with savory minerality.

Analyses

Alcohol : 12,5°
Dosage: 5 gr/l

Champagne S.LEFEVRE
Brut – Cuvée les Vendières



Grape Variety: 100% Chardonnay

Tasting

Palate: Nice toasty nose with notes of green apple, lemongrass and stone fruits.

Chalky and persistent.

Analyses

Alcohol : 12,5°
Dosage: 0 gr/l