

Our partner:



## Champagne LEJEUNE-DIRVANG

AOC Champagne, Montagne de Reims  
Récoltant Manipulateur (RM)

*Coming from a family rooted in the vineyard since at least the 17th century*

### Winery overview:

The Lejeune-Dirvang champagne is a family story, coming from a long line of winegrowers, Guillaume took over the exploitation of his parents located in Valeurières-Mutry.

Owner of almost 4 hectares of vines in Vitesseières-Mutry (1st Cru), Louvois and Bouzy (Grands Crus), he produces an artisanal champagne as close as possible to his terroir.

Their working philosophy is to be as uninterventionist as possible and to let nature do its work through grass. They have completely eliminated insecticides and anti-moulds. In this state of mind, they let the wine grow on its own and fermentation takes place naturally.



**Champagne LEJEUNE DIRVANG**  
Brut – 1<sup>er</sup> cru Les Seilles d'or



**Grape Varieties:**  
75 % Pinots noirs and 25 %  
Chardonnay

**Tasting**  
Dominant Pinot Noir for its roundness and fruitiness associated with Chardonnay for its freshness, this cuvée is the synthesis of our vineyard. A multi-vintage wine, it is the base on which the rest of the range and the business card of the estate are developed: the gateway to a sensory trip.

**Analyses**  
Alcohol : 12,5°  
Dosage: 5g/1

**Champagne LEJEUNE DIRVANG**  
Brut – Grand cru Les Hauts Barceaux



**Grape Variety:**  
100 % Pinots noirs

**Tasting**  
A blend wine of several years, this rosé is the result of the maceration of a selection of Pinot Noir specially worked for this cuvée: Hauts Barceaux à Louvois (Grand Cru). This selection and its maceration in open wood vats reveals an elegant and fruity rosé champagne.

**Analyses**  
Alcohol : 12,5°  
Dosage: 7g/1

**Champagne LEJEUNE DIRVANG**  
Brut – 1er cru Millésimé



**Grape Varieties:**  
50 % Pinots noirs, 50%  
Chardonnay

**Tasting**  
This cuvée comes from the parcel of Clos des Fourches during this exceptional year from all points of view. A year of all extremes, like 2016, it was characterized by significant and devastating summer rains that resulted in the loss of half of the harvest. It was saved only by three heatwave weeks before the harvest. The remaining half of the harvest has thus benefited from a saving sunshine.

**Analyses**  
Alcohol : 12,5°  
Dosage: 5g/1

**Champagne LEJEUNE DIRVANG**  
Brut – 1er cru Millésimé  
Cuvée Pinot noir



**Grape Variety:**  
100 % Pinots noirs

**Tasting**  
This vintage is made from grapes selected on an old plot chosen for the concentration of its aromas.

**Analyses**  
Alcohol : 12,5°  
Dosage: 7g/1

**Champagne LEJEUNE DIRVANG**  
Brut – 1er cru Millésimé  
Cuvée Noir & Blanc



**Grape Varieties:**  
75 % Pinots noirs and 25 %  
Chardonnay

**Tasting**  
This vintage champagne is the result of Pinot Noir from the Putiers plot, refreshed by a dose of Chardonnay du Clos des Fourches.

**Analyses**  
Alcohol : 12,5°  
Dosage: 5g/1

**Champagne LEJEUNE DIRVANG**  
Brut – 1er cru Millésimé  
Cuvée Chardonnay



**Grape Variety:**  
100 % Chardonnay

**Tasting**  
This vintage Champagne comes from Clos des Fourches. This historical plot of the family was my only Chardonnay vineyard until the start of production of the plot of Mont des Tours in 2015 in Bouzy (Grand Cru).

**Analyses**  
Alcohol : 12,5°  
Dosage: 5g/1