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 has completely eliminated insecticides and antimoulds. In this state of mind, they lets the wine grow on its own and fermentation takes place naturally.



Champagne LEJEUNE DIRVANG Brut – 1er cru Les Seilles d'or

Champagne LEJEUNE DIRVANG Brut – Grand cru Les Hauts Barceaux

Champagne LEJEUNE DIRVANG

Brut – 1er cru Millésimé Cuvée Pinot noir



Grape Varieties: 75 % Pinots noirs and 25 % Chardonnay

Tasting

Dominant Pinot Noir for its and fruitiness roundness 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 Dosage: 5g/1



Grape Variety: 100 % Pinots noirs

Tasting

A blend wine of several years, this rosé is the result of the maceration of a selection of 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 Dosage: 7g/1



Grape Varieties: 50 % Pinots noirs, 50% Chardonnay

Tasting

Champagne LEJEUNE DIRVANG

Brut – 1er cru Millésimé

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 summer rains that resulted in the loss of half of the harvest. It was weeks before the harvest. The remaining half of the harvest has sunshine.

Analyses Alcohol : 12.5° Dosage: 5g/1

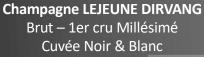


Grape Variety: 100 % Pinots noirs

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/l



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/l



Champagne LEJEUNE DIRVANG Brut – 1er cru Millésimé Cuvée Chardonnay

Grape Variety: 100 % Chardonnay

This vintage Champagne comes from Clos des Fourches. This historical plot of the family was until the start of production of the plot of Mont des Tours in

Analyses Alcohol: 12.5° Dosage: 5g/1

