



LES MESNIL SUR OGER

BLANC DE BLANCS

GRAND CRU

EXTRA BRUT - NV

CHAMPAGNE LIQUID FARM

BLANC DE BLANCS CHAMPAGNE

During a trip to France in 2018, Team LF met with the family run, grower/producer, Pertois-Moriset. After tasting through their Champagne lineup, we knew that we had to partner and create our own Champagne.

VINEYARDS/VARIETALS

100% Le Mesnil-sur-Oger

100% Chardonnay, Grand Cru

90% 2017 vintage, 10% reserve wine

AGING

24 months in a combination of
65% French oak and 35% Stainless Steel.
10 months on its lees.

BOTTLED

July 26, 2018

DISGORGED

October 15, 2020

DOSAGE

3.5 g/l

900 bottles produced

