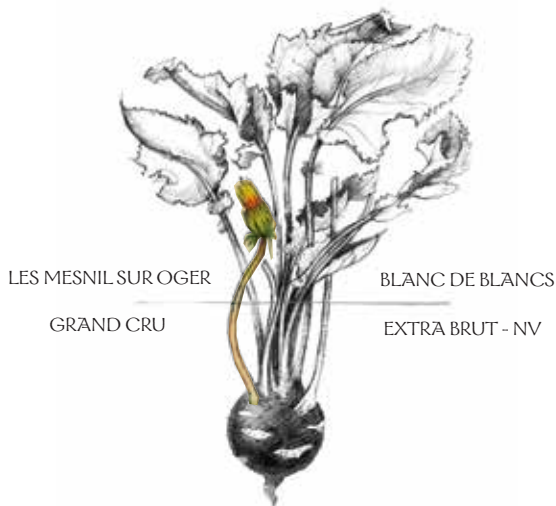


# LIQUID FARM

## 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.

Le Mesnil-sur-Oger is considered by many as one of the most important locations in the world for Chardonnay. Located in the Côte des Blancs, the vines are grown on chalk rich soils. Just below the surface are marine fossils that date as far back as the Jurassic period. Below the chalk and marine fossils is a layer of limestone known as "kimmeridgian marl", one of the most unique soil-types in the world and ideal for capturing the essence of Chardonnay.



CHAMPAGNE  
LIQUID FARM

### VINEYARDS/VARIETALS

100% Le Mesnil-sur-Oger  
100% Chardonnay, Grand Cru  
90% 2020 vintage, 10% reserve wine

### AGING

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

### DISGORGED

November 2023

### DOSAGE

2.5 g/l

240 bottles produced

