

**Winemaker**  
Petit Lebrun et Fils

**Region**  
Champagne

**Location**  
Avize



**Appellation(s)**  
Champagne

# Cuvée Grand Cru

## Champagne Petit Lebrun et Fils



### Variety

Chardonnay

### Annual Production

25,000 bottles

### Vineyards

5 Grand Cru vineyards of the Côte des Blancs namely : Avize, Chouilly, Cramant, Oger , Oiry

### Vine Age

35 years in average

### Size

3 hectares total

### Terroir

Chalk, Limestone

### Vinification

Stainless steel tanks. Carbon dioxide gas used to prevent oxidation during vinification.

### Elevage

The base wine is a blend of three consecutive vintages, aged on the lees for a 24-36 months.

### Notes

Produced in their cellars in Avize, the Petit Lebrun Champagnes are a fresh, vibrant, and classic expression of Blanc de Blancs.

### About

Richard and Véronique Petit farm just over 4 hectares of grand cru chardonnay vines in Avize, Oiry, Chouilly, Oger, and Cramant. In the vineyard, they do not use herbicides, and all the treatments that they use on the field are products that are approved by Haute Valeur Environnementale, and all products that are used during vinification are approved by Agriculture Durable & Bio.