



DUVAL-LEROY CUVÉE BRUT ORGANIC

SKU: CHDLCB

Family-owned and independent since 1859, Champagne Duval-Leroy is located in the Premier Cru village of the Côte des Blancs, Vertus. Carol Duval-Leroy and her three sons are driven by a quest for sustainable viticulture and winemaking and the highest quality, from the creation of the wines to the development of partnerships with sommeliers and chefs.

Future-facing, but firmly established in tradition, this genuine family House is today recognised as one of the most prestigious in Champagne.

Grape Varieties: 85% Pinot Noir, 15% Chardonnay

Tasting Notes: A robust cuvée with dried fruits, toasty and roasted aromas. Grapes' initial character is respected which give a concentrate and full-bodied Champagne.

Awards: Silver medal at the Decanter.

Sugar Level: 8.0g/l

Closure: Natural Cork

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