

Laforge-Testa

Grande Réserve Brut



Founded in 1900 by Emile and Léone Laforge, the winery began as a supplier for Moët Chandon. However, after World War One, Emile and other local winegrowers collaborated to found a local union for the production of Champagne in the Marne Valley and Laforge-Testa was born. In 1980, the house, now in its third generation, acquired more land which was planted to Chardonnay, a rarity for the Marne Valley. Today, Larforge-Testa is run by the fourth generation of the family – José Testa manages the vineyard and the vinification and his wife Armelle Testa is responsible for the marketing and sales.

Appellation	Champagne AOC
Varietals	50% Pinot Noir 40% Chardonnay 10% Pinot Meunier
Location	Crouette-sur-Marne Charly-sur-Marne
Soil	Argilo-limestone
Area	5 ha
Vineyard Age	30 years
Yield	70hl/ha
Production	20,000 bottles/year
Agricultural method	Conventional
Harvest	Manual



Vinification	After harvest, primary fermentation take place and then the wines are blended for the secondary fermentation in bottle. After disgorgement, the Grande Réserve is aged for a minimum of five years.
Tasting Note	Extraordinary precision and intensity exudes from this beautiful and elegant champagne. Like mousse.
Food Pairing	As an aperitif, or with seafood, soft white cheeses. Perfect for brunch!

Alcohol	11.9%
Sugar	< 2 g/l
Acidity	3.70 g/l