

Laforge-Testa Blanc de Blancs 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	100% Chardonnay
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 Rosé is aged for a minimum of six years.

Tasting Note Dry and elegant, with fine bubbles and a beautiful nose of brioche, this rich yet light champagne is the perfect companion for a celebration!

Food Pairing Ideal as an aperitif or with shellfish.

Alcohol	12.05%
Sugar	< 2 g/l
Acidity	4.30 g/l

