

Frédéric Levant

CHAMPAGNE

CONFIANCE
BRUT



ELEGANT, LINEAR, FRESH

Produced with grapes cultivated in Pouillon (North of Reims) on the Massif of Saint Thierry, this wine is able to express great structure and elegance. Notes of stonefruits, lemon and a hint of white pepper. So wonderfully linear, and fresh with a tension and good acidity. Fine bubbles, good length.

BLEND: 55% Meunier, 35% Chardonnay, and 10% Pinot Noir

SOIL: Sand and limestone with clay veins

AGING ON LEES: 24-42 months

DOSAGE: 7,8 g/L

SERVING TEMPERATURE: 8-10 °C

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CHAMPAGNE

FORCE
EXTRA-BRUT
grand réserve



DIRECT, DRY, ENERGETIC

This wine is produced in Trigny (North of Reims) on the Massif of Saint Thierry. Lemon tart, brioche, exotic fruits, and hints of fresh herbs. Direct and powerful with vivid acidity and a dry, racy finish. Linear and very energetic structure. Turns opulent and flavorful at the end.

BLEND: 34% Chardonnay, 33% Pinot Noir, and 33% Meunier

SOIL: Sand and limestone with clay veins

AGING ON LEES: 48-84 months

DOSAGE: 5,0 g/L

SERVING TEMPERATURE: 8-10°C

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CHAMPAGNE

CHANCE

EXTRA-BRUT

millesimé 2014



POWERFUL, MATURE, BRIGHT

This wine is produced in Trigny (North of Reims) on the Massif of Saint Thierry. It is exceptionally rich and powerful champagne that's mature, offering tons of toasted-nut, brioche, and citrus character. Bright acidity with a long, weighty aftertaste.

BLEND: 33% Meunier, 33% Chardonnay, and 34% Pinot Noir

SOIL: Sand and limestone with clay veins

AGING ON LEES: 96 months

DOSAGE: <1,0 g/L

SERVING TEMPERATURE: 10 °C