

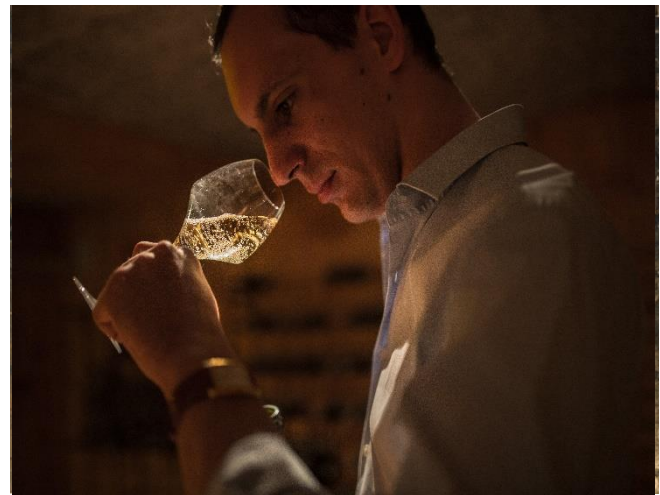
## The winemaker

Champagne Léglantier belonged to one of the oldest family of the village Saudoy, located on the vineyard of Sézanne, in the south west of Marne, 40km of South Epernay.

Some period documents prove the Léglantier family existence in Saudoy since 1632 and their ancestors started planting grapes in the 1960s.

Actually, Vincent is the third-generation winemaker and the second-generation of winemaker who sells Champagne. Established since 2012, he pursues the familial tradition with much joy and passion.

Devoted to the convivial moments, Vincent Léglantier has the desire in sustaining the work of the past generations and offering Champagne that will delight the visitors.



The champagne Vincent Léglantier: a deeply ingrained Champagne in history but it keeps a firm focus to the future.

## Some pictures



## The vineyard

The vineyard dates from the 1960s and has been planted on the villages of Saudoy and Loisy-en-Brie.

Later, Vincent's father expanded the area by acquiring the vineyards in the department Aube.

The terroir Sézanne is a young and filled soil with freshness, which is full of surprises for also the insiders.



## Key information

**5 HA APPROVISIONNEMENT**  
Pinot noir, pinot meunier and chardonnay

3<sup>rd</sup> GENERATION WINEMAKERS

OLDEST FAMILY OF SAUDOY

PRESIDENT OF THE ASSOCIATION OF THE  
VALORISATION OF THE SLOPES SEZANNE

**ANNUAL PRODUCTION**  
12 500 bottles



## Export Product Range

### Tradition



#### Composition

Pinot noir: 35%  
Pinot meunier: 40%  
Chardonnay: 25%

#### Nose and palate

On the nose, mineral and floral notes are constituted, we can reveal also the liveliness, freshness, the aroma of flowers and exotic fruits. A unique, finesse assemblage, the union of elegance and power, the flavors of citrus, lemon, kumquat and orange.

#### Food and wine

Aperitif, dessert.

### Blanc de blancs



#### Composition

Chardonnay: 100%

#### Nose and palate

A great clearness and an excellent purity, the champagne reveals the fresh citrus aroma, the brioche, the toast and the butter. The nose is elegant, mixed with an increasing aromatic perception complexity.

#### Food and wine

Dessert.

### Rosé



#### Composition

Pinot noir: 60%  
Pinot meunier: 30%  
Chardonnay: 10%

#### Nose and palate

The aroma of small red fruits are revealed, animated by a gentle effervescence that exalts their flavor in contact with the palate.

#### Food and wine

Gourmand dessert with red fruits.

## Partnerships

CHAMPAGNE  
*Nicolas Feuillatte*  
EPERNAY-NEW YORK-AILLEURS



ASSOCIATION DE VALORISATION  
DES COTEAUX DU SÉZANNAIS

#### CONTACT

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