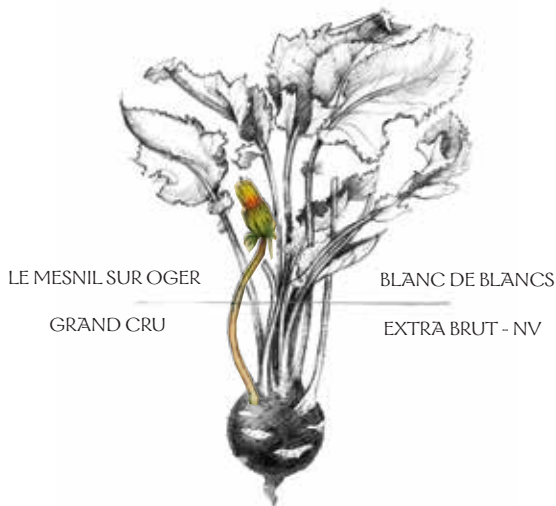


LIQUID FARM

BLANC DE BLANCS CHAMPAGNE

During a trip to France in 2018, Team LF met with the family run, grower/producer, Pertois-Moriset. After tasting through their Champagne lineup, we knew that we had to partner and create our own Champagne.

Le Mesnil-sur-Oger is considered by many as one of the most important locations in the world for Chardonnay. Located in the Côte des Blancs, the vines are grown on chalk rich soils. Just below the surface are marine fossils that date as far back as the Jurassic period. Below the chalk and marine fossils is a layer of limestone known as “kimmeridgian marl”, one of the most unique soil-types in the world and ideal for capturing the essence of Chardonnay.



LE MESNIL SUR OGER
GRAND CRU

BLANC DE BLANCS
EXTRA BRUT - NV

CHAMPAGNE
LIQUID FARM

VINEYARDS/VARIETALS

100% Le Mesnil-sur-Oger
100% Chardonnay, Grand Cru
90% 2019 vintage, 10% reserve wine

AGING

24 months in a combination of
65% French oak and 35% Stainless Steel.
10 months on its lees.

DISGORGED

January, 2023

DOSAGE

2.5 g/l
900 bottles produced

