



CHAMPAGNE LÉTÉ-VAUTRAIN



Cuvée 204 takes its name from the hill overlooking the vineyards of Maison Lété-Vautrain, between Château-Thierry and Essômes-sur-Marne. A key site in the Second Battle of the Marne in 1918 during the First World War, it is today home to **the American Monument**, erected in memory of the soldiers who came to support the liberation of the area. On the label, its silhouette is accompanied by **a clover**, symbolising the French regiments engaged in the Battles of the Marne.

BRUT

TERROIR

204

Our 204 cuvee is made from a majority of Meunier grapes, the favourite grape variety of the Vallée de la Marne, which makes it an authentic terroir wine.

BLEND - DOSAGE 5g/l - 12,5% volume

- ✿ 50% Meunier
- ✿ 25% Chardonnay
- ✿ 25% Pinot Noir

AGEING 5 years in our cellars

VINIFICATION

Grapes immediately cold pressed
Stainless steel tanks and oak barrels

TASTING

- 👁 translucent, deep golden hue.
- 👃 fresh and elegant first bouquet, followed by succulent notes of peach and apricot.
- 👄 extremely well-balanced palate is characterised by a complex sensation which is both full-bodied and fresh. Notes of apple and peach accompany its beautifully balanced taste. The finish is long with hints of dried fruits.

PERFECT PAIRING 🕒 SERVICE TEMPERATURE 8°C - 10°C

Perfect for aperitifs and ideal for your barbecues, boards, and brunches.



Available in :
half-bottle (375ml)
bottle (750ml)
Magnum (1500ml)



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PLEASE DRINK RESPONSIBLY