

CHAMPAGNE
**LECLERC
BRIANT**
Épernay, France

Blanc de Blancs

*" The remarkable energy of a chardonnay
at the quintessence of its grape variety "*



BLENDING AND ELABORATION

100% Chardonnay - Blanc de Blancs
Harvest 2018 – Bottling : June 2019
Disgorgement : June 2023

Dosage : 1,9g/l

RECOMMANDATION

Service temperature : 10 to 12°C

THE SENS



Eye : A subtle foam and lively effervescence accompany fine bubbles. Its dress is ornated with a very pale color with pretty green reflections.



Mouth : Very great delicacy and a remarkable evanescence to retain only the emotion and energy induced by the tasting.



Nose : Lemony notes and white flowers characterize this cuvée of exceptional freshness.



Tasting : A slight salinity enriches the texture, leaving a finish that boils down to the very essence of a "Principle" of champagne, all in subtlety.

CONDITIONING

Bouteilles.

