

CHAMPAGNE  
**LECLERC  
BRIANT**

*Epernay, France*

## *Cuvée 150ème Anniversaire*

*" Emblematic of the domain by the elegance of its power, while preserving the festive spirit by its intrinsic freshness. "*



### BLENDING AND ELABORATION

50% Pinot Meunier

50% Chardonnay

Blended with 10% of Chèvres Pierreuses 2010/2009/2008

Harvest 2014 - Bottling : July 2015

Disgorging : February 2022

AB certification

3,000 bottles bottled and numbered

Dosage : 2g/l (Brut Zéro)

### RECOMMANDATION

Service temperature : 10 to 12°C

### THE SENSES :



**Eye :** The champagne has a luminous, satiny and rather dense golden yellow color with greenish reflections that bring depth to the robe.



**Mouth :** The Champagne develops a pulpy and coated fruity matter, supported by a lemony acidity just stretched. This homogeneous, harmonious and nuanced bubble stretches for a long time during an intense and lemony finish.



**Nose :** The first nose is suave, creamy and nuanced. It is a real bouquet composed of notes of ginger, orange blossom, honey, toasted bread and vanilla.



**Pairings :** It goes perfectly with a duck parmentier with cooked beet juice, or a veal quasi with ceps. It also goes well with a crunchy, bittersweet chocolate ganache.

### CONDITIONING

Bottle

