

CHAMPAGNE
**LECLERC
BRIANT**

Epernay, France

Cuvée Abyss

Unique and dynamic

"Abyss brings us into a universe where the terrestrial world joins the aerial and the marine one, a true vibrating synthesis of the living"

BLENDING AND ELABORATION

1/3 Pinot Meunier

1/3 Pinot Noir

1/3 Chardonnay

Harvest 2017 - Bottling : July 2018

Disgorged : July 2021

Submerged : September 2021

Length of submersion 10 months

Dosage : Zero

RECOMMANDATION

Service temperature : 10 to 12°C

THE SENSES



Eye : The Champagne is adorned with a delicate color with golden hues enhanced by deep reflections of a luminous yellow.



Mouth : The Champagne reveals a fruity and lemony substance enhanced by a minerality and an iodized salinity which give it depth.



Nose : The Champagne shows a rare harmony between a solar and concentrated fruity substance, and an intrinsic freshness with a spicy nuance. It expresses notes reminiscent of warm apple, quince and iodine.



Pairings : The Champagne shows a gentle harmony between a concentrate of solar fruity essence, and an intrinsic freshness with spicy nuances. It expresses notes reminiscent of warm apple.



CONDITIONING

Bottle



FR-BIO-01

