

CHAMPAGNE  
**LECLERC  
BRIANT**

*Épernay, France*

## *Blanc de Meuniers*

### Refinement and character

*"A 100% Pinot Meunier vinified under wood,  
mineral, pulpy and generous "*



### BLEND AND ELABORATION

100% Pinot Meunier Premier Cru

Harvest 2016 – bottling : Juillet 2017

Disgorging : Starting from Février 2022

Vinified and aged 9 months in oak barrels

Dosage : 3g/l (Brut Zéro)

### RECOMMANDATION

Serving temperature: 10 to 12°C

### THE SENSES



**Eye:** The Champagne has a luminous and rather fluid robe, of a pale yellow gold color with intense pale yellow reflections and a beautiful brightness.



**Mouth :**It develops a fruity matter underlined by an orange acidity and fleshy fruits. It delivers its sapid and aromatic nuances with juiciness and smoothness.



**Nose:** It is fresh and lively, expressing notes of tangerine, kumquat, pineapple, mirabelle plum, with accents of star anise, lime blossom, pistachio, raspberry, cherry.



**Pairings:** It will sublimate all your declinations of dishes with citrus fruits such as a Royal Dorade, coconut milk sauce, citrus fruits and saffron, carrot mousseline of sands.

### CONDITIONING

Bottle

