

CHAMPAGNE
**LECLERC
BRIANT**

Epernay, France

Grand Blanc

Exception and finesse

"A rich, pulpy cuvée, carried by a beautiful iodine minerality"



BLEND AND ELABORATION

100% Chardonnay - Grands Crus of the Côte des Blancs
Harvest 2014 – Bottling : July 2015
Disgorging from March 2021
Vinified and aged 9 months in oak barrels
No sulfur added

Dosage : Zero

RECOMMANDATION

Service temperature : 10 to 12°C

THE SENSES



Eye : The wine has an almost luminous appearance, soft and fluid with a golden hue flecked with dashes of green and yellow.



Mouth : On the palate the attack is fresh and clean with a delicate, creamy effervescence followed by a nice pulpy. The mid-palate is orchestrated by a chalky liveliness which lends bite, a touch of iodine-like saltiness.



Nose : The first impression on the nose is of pastry with hints of vanilla, toast, butter and pistachio nuts that give way to aromas of verbena, pear and crème fraîche.



Pairings : a Champagne to enjoy with food and will pair well with a wide variety of imaginative cuisines, like monk fish, risotto and creamed mushrooms.

CONDITIONING

Bottle

