

CHAMPAGNE
**LECLERC
BRIANT**

Epernay, France

Les Basses Prières

Liveliness and harmony

" A Champagne with a singular character, gastronomic, concentrated, fresh and deliciously acidic. "



BLEND AND ELABORATION

80% Pinot Noir
20% Chardonnay
Plot at Hautvillers Premier Cru
Harvest 2015 – Bottling : July 2016
Disgorging : Starting from April 2022
Vinified and aged 9 months in oak barrels
Vegan certification

Dosage : 1,5g/l (Brut Zéro)

RECOMMANDATION

Service temperature : 10 to 12°C

THE SENSES



Eye : The champagne has a luminous and fluid robe, with a pale yellow gold color and greenish yellow reflections in the glass.



Mouth : The vinification and ageing in oak barrels offers a fruity fullness with chewiness and a feeling of juiciness.



Nose : The first nose evokes the delicacy of a fine and wet chalk, enhanced by notes of Carensac licorice, elderberry, lemon and apple.



Pairings : This Champagne goes perfectly with meats such as entrecote with pepper sauce. The champagne also goes well with vegetarian meatballs with wholemeal bread, sweet mint, garlic and tomato sauce.

CONDITIONING

Bottle

