

CHAMPAGNE
**LECLERC
BRIANT**
Épernay, France

Réserve Brut



Richness and freshness

"The Brut reserve energetically embodies the notion of blending, through its remarkable aromatics and tactile nuances."

BLEND AND ELABORATION

40% Pinot Noir

40% Pinot Meunier

20% Chardonnay

Harvest 2018 - Bottling : July 2019

Disgorging : Starting from February 2022

Organic wine

Dosage : 4,5g/l (Extra-Brut)

RECOMMANDATION

Service temperature : 10 to 12°C

THE SENSES



Eye : The wine has a luminous and fluid appearance and a pale yellow colour with flashes of bright straw yellow deep in the glass.



Mouth : A fresh and clean attack. The Champagne develop a fleshy and crunchy fruitiness, underpinned by tight lemon acidity.



Nose : On the nose the first aromas are of patisserie and oriental spices, a delightful opportunity to allow yourself to be carried away by notes of almond paste, praline and spicy.



Pairings : The Champagne perfectly suited to enjoy with an aperitif and on festive occasions and its depth and diversity goes really well with fusion foods made with pork, lamb or Comté.

CONDITIONING

Half-bottle
Bottle
Magnum
Jeroboam
Mathusalem
Salmanazar

