

CHAMPAGNE
**LECLERC
BRIANT**

Epernay, France

Le Clos des Trois Clochers

Complexity and elegance

" A Blanc de Blancs that is at once rich, gourmand and very airy, reflecting this wine year of good maturity. "



BLEND AND ELABORATION

100% Chardonnay

Plot of 40 ares in Villers Allerand 1er Cru

Harvest 2016 - Drawing : July 2017

Disgorging : Starting from February 2022

Vinified and aged 9 months in oak barrels

Vegan certification

Dosage : 1g/l (Brut Zéro)

RECOMMANDATION

Service temperature: 10 to 12°C

THE SENSES



Eye : The Champagne has a luminous and rather fluid dress, of lemon yellow color with deep green yellow reflections.



Mouth: The Champagne is refined, harmonious, and creamy, revealing a meticulous work under wood. The finish asserts itself in a fine lemony, spicy and salty universe.



Nose : It invites to the greedy pleasure with nuances of pear, pruned almond, acacia flowers, and toasted bread. The aeration allows to appreciate notes of pistachio and green apple.



Pairings : It will sublimates your seafood dishes such as smoked salmon, ginger/curcuma mousse, marinated scallops, combawa, ginger, cream of celery with coconut milk.

CONDITIONING

Bottle

