

CHAMPAGNE  
**LECLERC  
BRIANT**

*Epernay, France*

## *Rosé Extra Brut*

### Delicacy and lightness

*"A rosé of great lightness, offering both vinosity and aromatic nuances, ideal for summer aperitifs."*



### BLEND AND ELABORATION

93% Chardonnay

7% Pinot Noir vinified in red

Harvest 2019 - Bottling : June 2020

Disgorging : Starting from April 2022

Organic wine

Dosage : 3,5g/l (Extra-Brut)

### RECOMMANDATION

Service temperature : 10 to 12°C

### THE SENSES



**Eye :** The champagne has a luminous and rather fluid robe, of a deep salmon pink color with intense pale pink reflections of a deep brightness.



**Mouth :** The Champagne develops a fruity and pulpy matter, supported by a lemon and pomelo acidity, well integrated. The whole benefits from a harmonious balance.



**Nose :** At first nose, scents of strawberry, passion fruit or raspberry. The aeration of the Champagne reveals more floral notes with scents of peony, poppy and fresh rose, mixed with notes of fresh apricot



**Pairings :** It will enhance your fish dishes such as tuna and avocado tartar, tagliatelle with pistou.

It also goes perfectly with a mascarpone and strawberry jelly cheesecake.

### CONDITIONING

Bottle  
Magnum

