



## Millésime 2019

*“It synthesizes the freshness of the summer nights of 2019 with a fruity ripeness, resulting in a harvest of remarkable balance”*

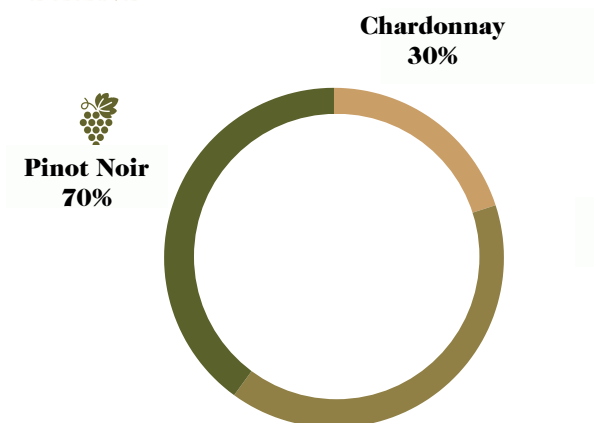
CHAMPAGNE  
**LECLERC  
BRIANT**

*Épernay, France*

## Millésime 2019



### BLEND



### THE SENSES

Eye : The champagne displays a bright and fairly fluid appearance, with a yellow-gold color and light straw-yellow highlights, brilliant and deep in the glass.

Nose : The initial nose reveals a harmonious blend of aromas, with a certain indulgence and precision. It combines notes of honeysuckle, toasted bread, warm butter, roasted almond, roasting, honey, and nougat.

Mouth : The texture embraces the palate with sensuality, offering a refined and balanced mid-palate that becomes more full-bodied, enhanced by a spicy finish.

Pairings : The sleek finish extends its tasty and juicy sap on the back of the palate, offering a limestone vibration that echoes the inexhaustible fruity pulse.

### ELABORATION

Harvest 2019  
Disgorging : starting from June 2020  
Organic wine  
Dosage : 1,5g/l (Extra Brut)

### RECOMMENDATION

Service temperature : 10 to 12°C

### CONDITIONING

Bottle



Brand of the Year 2022

**bettane +  
desseauve**