CHAMPAGNE

LECLERC BRIANT

Epernay, France

Cuvée 150ème Anniversaire

" Emblematic of the domain by the elegance of its power, while preserving the festive spirit by its intrinsic freshness. "

BLENDING AND ELABORATION

50% Pinot Meunier
50% Chardonnay
Blended with 10% of Chèvres Pierreuses 2010/2009/2008
Harvest 2014 - Bottling : July 2015
Disgorging : February 2022
AB certification
3,000 bottles bottled and numbered

Dosage : 2g/l (Brut Zéro)

RECOMMANDATION

Service temperature : 10 to 12°C

THE SENSES :

Eye : The champagne has a luminous, satiny and rather dense golden yellow color with greenish yellow reflections that bring depth to the robe.

Nose : The first nose is suave, creamy and nuanced. It is a real bouquet composed of notes of ginger, orange blossom, honey, toasted bread and vanilla.

Mouth : The Champagne develops a pulpy and coated fruity matter, supported by a lemony acidity just stretched. This homogeneous, harmonious and nuanced bubble stretches for a long time during an intense and lemony finish.

Pairings : It goes perfectly with a duck parmentier with cooked beet juice, or a veal quasi with ceps.
It also goes well with a crunchy, bittersweet chocolate ganache.

CONDITIONING

Bottle

CERTIFIÉ AB AGRICULTURE BIOLOGIQUE

Champagne Leclerc Briant - 67, Chemin de la Chaude Ruelle - 51200 Épernay - Tel : 03.26.54.45.33
info@leclercbriant.com - www.leclercbriant.com - @champagneleclercbriant