

CHAMPAGNE
**LECLERC
BRIANT**

Epernay, France

BRUT RESERVE



BLEND

40% Pinot Noir

40% Pinot Meunier

20% Chardonnay

Harvest 2014 - Bottled in July 2015

Dosage : 4g/litre

Disgorged from December 2018

TASTING NOTES

A wonderfully fluid, shimmering straw-yellow colour with brilliant flashes of paler yellow. A lively stream of tiny bubbles that provides a persistent ring of mousse at the top of the glass. All the indications of a wine that is both rich and fresh.

The first sensations on the nose confirm the promise on the eye. Aromas of green apple with suggestions of lemon, apricot, clementine and fresh almond, all highlighted by a hint of iodine. As the wine breathes, it reveals notes of blackcurrant, peach, blood orange, fresh grapes, pomegranate and liquorice, plus a hint of aniseed, flint, cloves and juniper.

On the palate the attack is rich and fresh with a soft, creamy effervescence. Then comes a full, chewy fruitiness sustained by the persistent tang of citrus fruit. The mid palate revolves around a clay and chalk minerality which lends fullness, fruitiness and a certain voluptuous character as well as adding a distinct bite and length on the tongue. A particularly well judged dosage enhances the chalky structure that brings bold, yet elegant fruitiness before leading on to a delicious finish distinguished by notes of salt and umami. The balance between the mid-palate and the finish imparts concentration and consistency and allows the final sensation of sea breeze and menthol to linger on delightfully.

Brut Réserve is an attractive champagne full of vinosity and freshness that make it perfect to serve at parties with full-flavoured dishes such as 'Surf and Turf'. We recommend serving at between 10^o and 12^o C and suggest the following food matching ideas:

Salad of spinach shoots, *girolles* mushrooms, smoked belly-fat pork and crayfish with finely chopped chives

Filet of sea bass cooked on one side and served with pan-fried pancetta topped with fennel seeds

Grilled, cheese coated oysters with bacon bits, grated celery, ginger, butter and lemon

Scallops and pork skewers served with baked vegetable parcels and a cream-based sauce

Pan-fried salmon steaks with foie gras served with sautéed asparagus, mushrooms and chives

Skewers of lobster or scallops with raw ham

Strips of chicken with lobster medallions served poached in champagne with espelette chili

Challans duck with creamed turnip and celery leaves