

CHAMPAGNE
**LECLERC
BRIANT**

Epernay, France

LES BASSES PRIERES



BLEND

100% Pinot Noir

From plots in Hautvillers 1er Cru

Vintage 2014 – 1900 bottles only; bottled in July 2015

Vinified and matured in oak barrels – Dosage: 2g/litre

Disgorged from August 2018

TASTING NOTES

Satin-smooth, profound and intense in appearance against a background of sparkling pale yellow with a lively stream of tiny bubbles that provide a delicate ring of mousse. The tempting look of a wine that is both fresh and rich.

On the nose, the first notes are of brioche and honeysuckle with cherry, blackcurrant and plum adding a hint of fruitiness. Letting the wine breathe a while releases more iodine notes plus peppermint, sweet spices and buttercups with more garlicky notes following. There's a touch of cardamom and lime infusion too, and then notes of Sichuan pepper, peach, nectarine, pineapple, blackberries and other oleaginous fruit.

A nice, clean start on the palate with a soft, creamy effervescence followed by a mounting sensation of fleshy fruit under-pinned with good acidity reminiscent of pomelo and pineapple. The mid-palate is orchestrated around a marked chalky minerality that brings a touch of salinity and finesse on the tongue. Excellent balance built on good vibrations that bring out the best of the long, concentrated, robust and sea-spray tinged finish

Les Basses Prières Vintage 2014 is full of the freshness and concentration that are typical of this remarkable terroir and that are so well suited to the many, varied textures and notes offered by 'Surf & Turf'.

We recommend serving in a well-rounded glass at 10° C or slightly above. The food matching possibilities are almost unlimited, but here are a few to spark the imagination:

Young caviar, tuna tataki with green herbs

Fillet of lemon sole with sweet potatoes in cardamom cream

Lightly cooked fillet of pollock with sticks of endive in citrus fruit dressing

Beef tartare with wakame, Jambon de Reims

Veal en croute seasoned with herbs and spices and served with candied salsify

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