

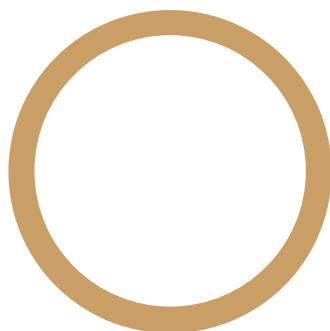
CHAMPAGNE  
**LECLERC  
BRIANT**

*Épernay, France*

**Blanc de Blancs  
2019**

**Extra Brut**

**BLEND**



**Chardonnay  
100%**



FR-BIO-01  
Agriculture France

**ELABORATION**

**Harvest :** 2019

**Bottling :** June 2020

**Disgorging starting from :** March 2025

**Dosage :** 2,3g/L (Extra Brut)

**RECOMMENDATION**

Service temperature : 10 to 12°C

**CONDITIONING**

Bottle



**JAMES SUCKLING.COM**



**JEB DUNNUCK**



**falstaff** **96**



CHAMPAGNE  
**LECLERC  
BRIANT**  
*Épernay, France*

## Blanc de Blancs 2019

### TASTING

#### Eye :

A light, ephemeral mousse gives way to a stream of fine, lively bubbles forming a delicate ring. The robe is bright and fluid, pale yellow-green in hue with vibrant yellow highlights.

#### Nose :

Fresh grape, meringue, lemon, Granny Smith apple, Carensac licorice, wild herbs, and Vichy mint define the fresh, delicate, and creamy character of this cuvée. With aeration, notes of acacia blossom, white peach, blanched almond, rose, fresh hazelnut, and crisp pear emerge, all set against a background of sea spray and marine algae.

#### Mouth :

The wine offers a pulpy, juicy fruit texture, supported by a vibrant and zesty lemon acidity. The finish is fuller, driven by a surge of freshness with notes of peppermint and lemon albedo, ending on refined bitter nuances.

#### Pairings :

This cuvée will elevate dishes based on seafood, such as sashimi, oysters, or smoked trout maki with Thai-flavored vegetables served as tapas. It also pairs beautifully with a soft-boiled egg coated in panko, green asparagus and herb vinaigrette—or even with dessert, such as a green apple entremets with a minty kiwi coulis.

