

CHAMPAGNE  
**LECLERC  
BRIANT**

*Épernay, France*

## Les Monts Ferrés 2019

"Single vineyards" – Vertus Premier Cru



### VINIFICATION

**Harvest :** 2019

**Blending :** 100 % chardonnay

**Vinification :** 9 months in oak barrels

**Bottling :** June 2020

**Disgorging started from :** February 2025

**Dosage :** 5,5 g/L (Extra Brut)

### ORIGINS



On the label, the color of "Millésime 2019" stands out in an intense, vibrant ochre red—like an indelible imprint of the

earth that gave birth to this exceptional cuvée. This powerful chromatic choice echoes the iron-rich springs that characterize this unique terroir of the Côte des Blancs.



**JEB DUNNUCK**



Marque de l'année 2022

the  
**drinks  
business**



CHAMPAGNE

# LECLERC BRIANT

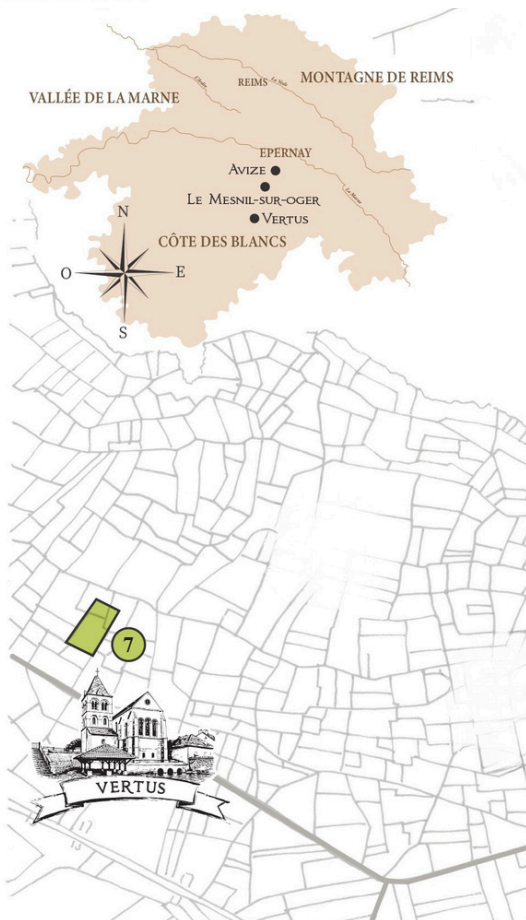
*Épernay, France*

## Les Monts Ferrés

"Single vineyards" - Vertus Premier Cru

*Vertus*

(PREMIER CRU)



7 LES MONTS FERRÉS

SÉLECTION PARCELLAIRE

## TERROIR



0.60 hectare in Vertus Premier Cru - Côte des Blancs



Vines planted in 1981



6,000 Chardonnay vines - Chablis pruning method



The southernmost vineyard parcel of Leclerc Briant.

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### TASTING

#### Appearance:

A light, fleeting mousse is followed by a stream of very fine bubbles. The robe is fluid, with an intense buttercup-yellow hue and deep lemon-yellow reflections in the glass.

#### Nose:

Fruit maturity and finesse come through immediately. Notes of almond, Carensac licorice, powdery chalk, verbena, acacia blossom, and buttercup flower unfold. With aeration, the nose reveals a sunnier profile with aromas of candied lemon, seaweed, white peach, candied white grape, brioche, fresh and ripe hazelnut, milk caramel, and toasted accents.

#### Palate:

The cuvée offers a juicy, caressing fruit texture, supported by well-integrated lemony acidity. The balance and generosity of the vintage carry into a smooth, harmonious finish that melts beautifully on the palate with remarkable delicacy.

#### Food pairing:

This cuvée pairs wonderfully with seafood dishes such as langoustine medallions with seaweed and wild asparagus, gratinéed sole in Comté crust with shellfish and Champagne emulsion, or roasted sea bream fillet with fregola risotto and sauce vierge.

