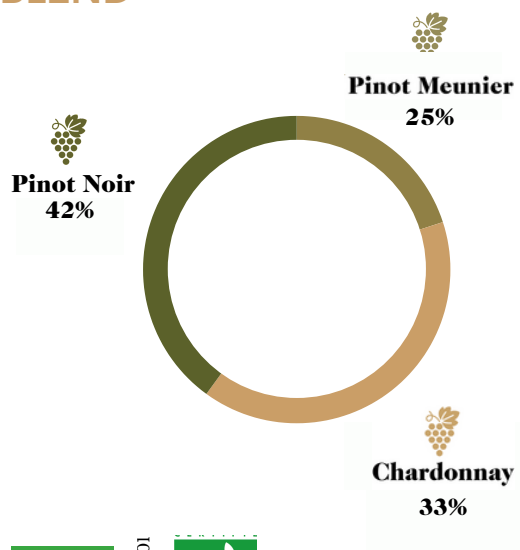


CHAMPAGNE
**LECLERC
BRIANT**

Épernay, France

**Réserve
Extra Brut**

BLEND



FR-BIO-01



ELABORATION

Harvest : 2021

Bottling : July 2022

Disgorging starting from : september 2024

Dosage : < 4,5 g/L (Extra Brut)

RECOMMENDATION

Service temperature : 10 to 12°C

CONDITIONING

Half-bottle / Bottle / Magnum
erofoam / Mathusalem / Salmanazar



CHAMPAGNE
**LECLERC
BRIANT**

Épernay, France

Réserve Extra Brut

Tasting

Eye :

The wine has a luminous and fluid appearance and a pale yellow colour with flashes of bright straw yellow deep in the glass.

Nose :

On the nose the first aromas are of patisserie and oriental spices, a delightful opportunity to allow yourself to be carried away by notes of almond paste, praline and spicy.

Mouth :

A fresh and clean attack. The Champagne develop a fleshy and crunchy fruitiness, underpinned by tight lemon acidity.

Pairings :

The Champagne perfectly suited to enjoy with an aperitif and on festive occasions and its depth and diversity goes really well with fusion foods made with pork, lamb or Comté.

