

CHAMPAGNE
**LECLERC
BRIANT**

Epernay, France



Reserve Brut

Richness and freshness

"The Brut reserve energetically embodies the notion of blending, through its remarkable aromatics and tactile nuances."

BLEND AND ELABORATION

40% Pinot Noir
40% Pinot Meunier
20% Chardonnay
Harvest 2016 – Bottling: July 2017
Disgorging from December 2019

Dosage : 4g/liter

RECOMMENDATION

Service temperature : 10 to 12°C

THE SENSES



Eye : The Champagne has a satin and fluid appearance, with a topaz yellow color and a hint of green.



Mouth : Lemon acidity and minerality are added to the fruity volume, leading to a long finish, both iodized and earthy.



Nose : Fruity, embodied by notes of quince, apple and pear. Aeration reveals more pastry notes of butter, cinnamon and mocha.



Pairings : It will enhance your pork-based dishes such as Reims ham or ribs. It also goes perfectly with a chicken with chanterelles.

Scores received in 2020 :

Decanter	90	/100
RVF	16	/20
Falstaff	93	/100

CONDITIONING

Half-bottle
Bottle
Magnum
Jeroboam
Mathusalem
Salmanazar

