

CHAMPAGNE
**LECLERC
BRIANT**
Épernay, France



Scores received in 2020 :

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

CONDITIONING

Half-bottle
Bottle
Magnum
Jeroboam
Mathusalem
Salmanazar

Brut Réserve

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.