CHAMPAGNE

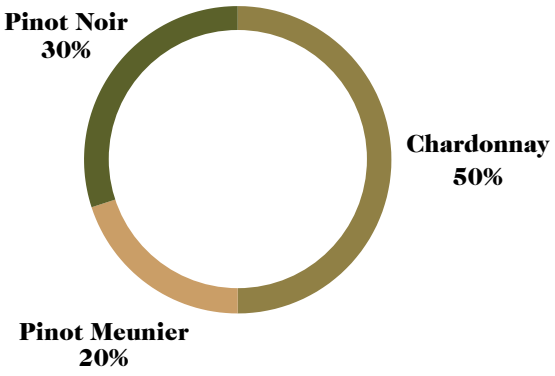
LECLERC BRIANT

Épernay, France

Réserve

Extra Brut

BLEND





FR-BIO-01
Agriculture France

ELABORATION

Harvest : 2022

Bottling : July 2023

Disgorging starting from : February 2026

Dosage : 3,8 g/L (Extra Brut)

RECOMMENDATION

Service temperature : 10 to 12°C

CONDITIONING

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

Guide 2027

Champagne Leclerc Briant - 67, Chemin de la Chaude Ruelle - 51200 Épernay - Tel : 03.26.54.45.33
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CHAMPAGNE

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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.

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