

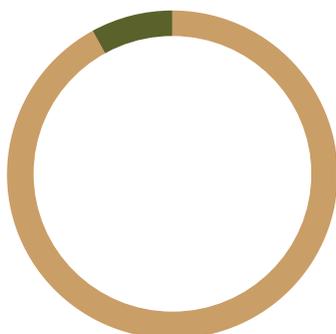
CHAMPAGNE
**LECLERC
BRIANT**

Épernay, France

Rosé
Extra Brut

BLEND

Pinot Noir
8%



Chardonnay
92%



ELABORATION

Harvest : 2022

Bottling : Juin 2023

Disgorging starting from : December 2025

Dosage : 3,4 g/L (Extra Brut)

RECOMMENDATION

Service temperature : 10 to 12°C

CONDITIONING

Bottle / Magnum



JAMES SUCKLING.COM 92

JEB DUNNUCK 92

falstaff 94

Gault & Millau 91



Wine & Spirits 91

Wine Spectator 91

Robert Parker 91
WINE ADVOCATE



Marque de l'année 2022

CHAMPAGNE
**LECLERC
BRIANT**

Épernay, France

Rosé Extra Brut

TASTING

Eye :

This champagne has a luminous, flowing salmon-pink color with deep, intense pale-pink highlights.

Nose :

Initial aromas of strawberry, passion fruit and raspberry. Aeration of the Champagne reveals more floral notes, with scents of peony, poppy and fresh rose, mixed with notes of fresh apricot.

Mouth :

The Champagne develops a luscious, fruity body, supported by well-integrated lemon and pomelo acidity. The whole is harmoniously balanced.

Pairings :

It will elevate your fish-based dishes, such as a carpaccio of cédrat and smoked mackerel. It also goes perfectly with Brillat-savarin with strawberry jelly.

