CHAMPAGNE

LECLERC BRIANT

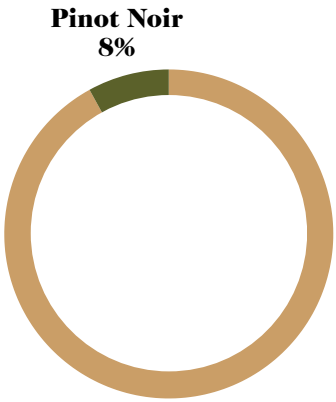
Épernay, France

Rosé

Extra Brut



BLEND



CERTIFIÉ AB AGRICULTURE BIOLOGIQUE

FR-BIO-01
Agriculture France

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

Marque de l'année 2022

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



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