

CHAMPAGNE
**LECLERC
BRIANT**

Épernay, France

Rosé de Saignée

Extra Brut

BLEND



ELABORATION

Harvest : 2017 - 2 days maceration

Bottling : July 2018

Disgorging starting from : July 2024

Dosage : 3,3 g/l

RECOMMENDATION

Service temperature : 10 to 12°C

CONDITIONING

Bottle




Brand of the year 2022



CHAMPAGNE
**LECLERC
BRIANT**

Épernay, France

Rosé de Saignée

TASTING

Eye :

The Champagne displays an intense, fluid robe of deep cherry-pink, enlivened by brilliant ruby-red highlights.

Nose :

On the first nose, it reveals notes of bigarreau cherry, morello cherry, wild strawberry, and peppery violet. With aeration, aromas of rose, pomegranate, raspberry, blood orange, and peony emerge.

Mouth :

The Champagne develops a fruit-driven texture underlined by a grapefruit- and berry-like acidity. The whole conveys both aromatic precision and tactile finesse.

Pairings :

It will beautifully complement dishes such as cured ham, lamb chops, hand-cut beef tartare with spring onion, pine nuts and balsamic vinaigrette, sheep's tomme cheese, or strawberry tiramisu with pink biscuits.

