

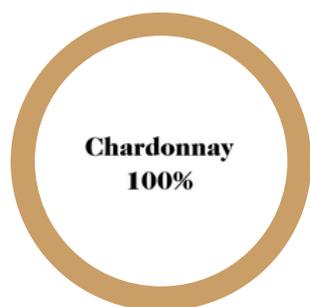
CHAMPAGNE  
**LECLERC  
BRIANT**

*Épernay, France*

**Grand Blanc  
2016**

**Extra Brut**

**BLEND**



FR-BIO-01



**ELABORATION**

**Harvest :** 2016

**Bottling :** June 2017

**Disgorging starting from :** August 2023

**Dosage :** 1 g/l (Extra Brut)

**RECOMMENDATION**

Service temperature : 10 to 12°C

**CONDITIONING**

Bottle



Brand of the year 2022



**JEB DUNNUCK** 

CHAMPAGNE  
**LECLERC  
BRIANT**

*Épernay, France*

## Grand Blanc 2016

### TASTING

#### Eye :

The wine has an almost luminous appearance, soft and fluid with a golden hue flecked with dashes of green and yellow.

#### Nose :

The first impression on the nose is of pastry with hints of vanilla, toast, butter and pistachio nuts that give way to aromas of verbena, pear and crème fraîche.

#### Mouth :

On the palate the attack is fresh and clean with a delicate, creamy effervescence followed by a nice pulpy. The mid-palate is orchestrated by a chalky liveliness which lends bite, a touch of iodine-like saltiness.

#### Pairings :

A Champagne to enjoy with food and will pair well with a wide variety of imaginative cuisines, like monk fish, risotto and creamed mushrooms.

