

Réserve Extra Brut

" The Brut reserve energetically embodies the notion of blending, through its remarkable aromatics and tactile nuances. "

CHAMPAGNE

LECLERC BRIANT

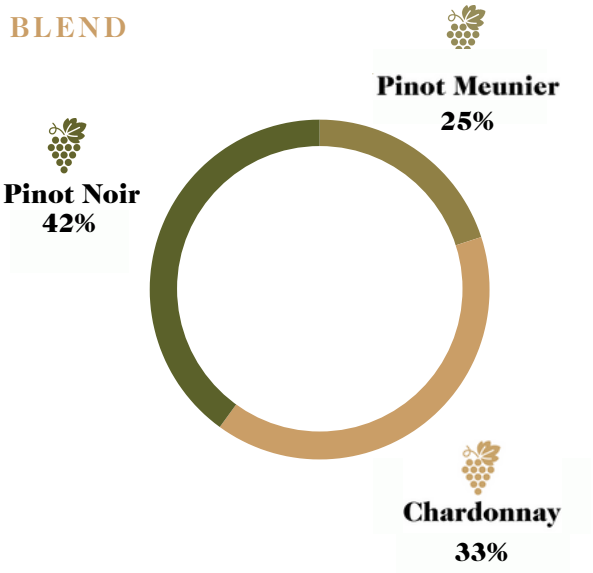
Épernay, France

Réserve

Extra Brut

FR-BIO-01

BLEND



ELABORATION

Harvest 2021 - Bottling : July 2022
Disgorging starting from : August 2022
Dosage: 2,5 g/L

RECOMMENDATION

Service temperature : 10 to 12°C

THE SENSES

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.

CONDITIONING

Half-bottle	Jeroboam
Bottle	Mathusalem
Magnum	Salmanazar

La Revue du Vin de France

Brand of the year 2022

La Revue du Vin de France 90 · Antonio Galloni Vinous 90 · Wine & Spirits 90 · Terre de Vins 93 · Robert Parker Wine Advocate 90 · Wine Spectator 92 · JEB Dunnuck 92

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