



## Le Clos des Trois Clochers 2018

*" This champagne carries its freshness and unique typicity through a solar influence, giving it an accessible profile, reminiscent of spring or summer. "*

CHAMPAGNE  
**LECLERC  
BRIANT**

*Épernay, France*

**Le Clos des Trois Clochers 2018**  
**Extra Brut**



FR-BIO-01



**BLEND**



**THE SENSES**

Eye : The champagne displays a robe with a bright and fluid appearance, a pale yellow color with hints of greenish-yellow reflections.

Nose : The initial nose reveals a rich and concentrated character with notes of garlic and smoke, followed by hints of linden, chive, verbena, fresh lemon, and bergamot. After aeration, aromas of watercress, yellow grapefruit, pear, fresh grape, and peppermint develop, accompanied by metallic accents.

**ELABORATION**

Plot of 40 ares in Villers Alleraud 1er Cru  
Harvested on September 1, 2018  
Bottled on July 30, 2019  
Disgorging starting from : October 2023  
Vinified and aged 9 months in oak barrels  
Dosage : 1,7g/L

**RECOMMENDATION**

Service temperature : 10 to 12°C

**CONDITIONING**

Bottle

Mouth : The Champagne presents a smooth and refreshing mouthfeel with a creamy effervescence. Its pulpy fruity texture is balanced by a slightly zesty lemon acidity, providing volume and vinous character in the mid-palate. The woody undertones seamlessly integrate into a prolonged finish, leaving a lingering sensation of ripe fruit.

Pairings : This single vineyard cuvée expresses its freshness and distinctive character through a solar influence, giving it an accessible and unique profile, reminiscent of spring or summer. This champagne pairs perfectly with dishes such as vegetarian lasagna, a crispy Saint-Marcellin cheese with honey and arugula, as well as a herb and flower-infused sea bream gravlax.



Brand of the year 2022

