



## Les Monts Ferrés 2018

*" A great delicacy associated with a pulpy fruit  
generously sunny. "*

CHAMPAGNE  
**LECLERC  
BRIANT**

*Épernay, France*

# Les Monts Ferrés 2018

Extra Brut



FR-BIO-01



## BLEND



## ELABORATION

Les Monts Ferrés parcel in Vertus 1er Cru  
Harvested on August 27, 2018  
Bottled on July 30, 2019  
Disgorging starting from : May 2023  
Vinified and aged 9 months in oak barrels  
Dosage : 1,4g/L

## RECOMMENDATION

Service temperature : 10 to 12°C

## THE SENSES

Eye : A delicate ephemeral mousse and a lively effervescence with fine bubbles. Its luminous color is a deep pale yellow with lemon-yellow highlights.

Nose : Subtle, concentrated aromas. Notes of lemon of lemon, toasted bread, acacia flowers and cloves initially dominate, followed by nuances of white peach and quince.

Mouth : Soft, delicate feel with a creamy creamy effervescence. Juicy fruit flavors supported by well-integrated lemony acidity.

Pairings : A chalky feel and slight saltiness enrich the texture, leaving a persistent, racy finish, blending fruity power with lemony freshness.

## CONDITIONING

Bottle



2025 favorite



JEB DUNNUCK 96



Andana  
editorial

92 100



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