

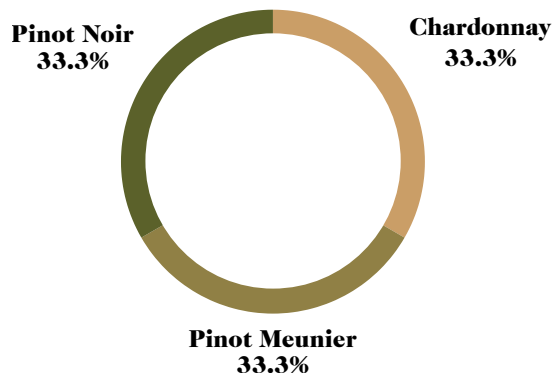
CHAMPAGNE  
**LECLERC  
BRIANT**

*Épernay, France*

**Abyss  
2018**

**Extra Brut**

**BLEND**



**ELABORATION**

**Harvest :** 2018

**Bottling :** June 2019

**Disgorging starting from :** January 2022

**Immersion :** June 2022 (12 months)

**Dosage :** 1,63 g/l (Extra Brut)

**CONDITIONING**

Bottle / Magnum / Jéroboam  
Mathusalem / Salmanazar



CHAMPAGNE  
**LECLERC  
BRIANT**

*Épernay, France*

## **Abyss 2018**

### **TASTING**

#### **Eye :**

Champagne displays a robe with a bright, satin-like, and quite fluid appearance, of pale golden yellow color with lively straw yellow highlights.

#### **Nose :**

It oscillates between the formidable sensation of fruity maturity and more maritime notes of sea spray, carrying hints of menthol. After aeration, the champagne precisely distills notes of lemon and warm apple.

#### **Mouth :**

The Champagne develops a pulpy and velvety fruity texture, supported by an integrated and radiant lemony acidity.

#### **Pairings :**

A vintage marked by the influence of a brightly lit year, establishing an intimate relationship with a wine base evoking strong maritime power.

