



Les Basses Prières 2018

"A Champagne with a singular character, gastronomic, concentrated, fresh and deliciously acidic. "

CHAMPAGNE
**LECLERC
BRIANT**

Épernay, France

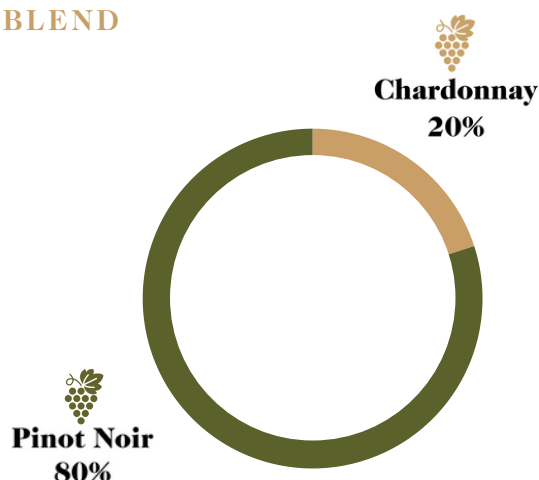
Les Basses Prières 2018
Extra Brut



FR-BIO-01



BLEND



THE SENSES

Eye : The champagne has a luminous and fluid robe, with a pale yellow gold color and greenish yellow reflections in the glass.

Nose : The first nose evokes the delicacy of a fine and wet chalk, enhanced by notes of Carensac licorice, elderberry, lemon and apple.

Mouth : The vinification and ageing in oak barrels offers a fruity fullness with chewiness and a feeling of juiciness.

Pairings : This Champagne goes perfectly with meats such as entrecote with pepper sauce. The champagne also goes well with vegetarian meatballs with wholemeal bread, sweet mint, garlic and tomato sauce.

ELABORATION

Plot at Hautvillers Premier Cru
Harvest 2018
Bottled on July 30, 2019
Disgorging starting from : October 2024
Vinified and aged 9 months in oak barrels
Dosage : 1,5 g/L

RECOMMENDATION

Service temperature : 10 to 12°C

CONDITIONING

Bottle



Brand of the Year 2022

