



Abyss 2018

" Abyss plunges us into a universe where the terrestrial meets the aerial and the marine, a true vibrant synthesis of life. "

CHAMPAGNE
**LECLERC
BRIANT**

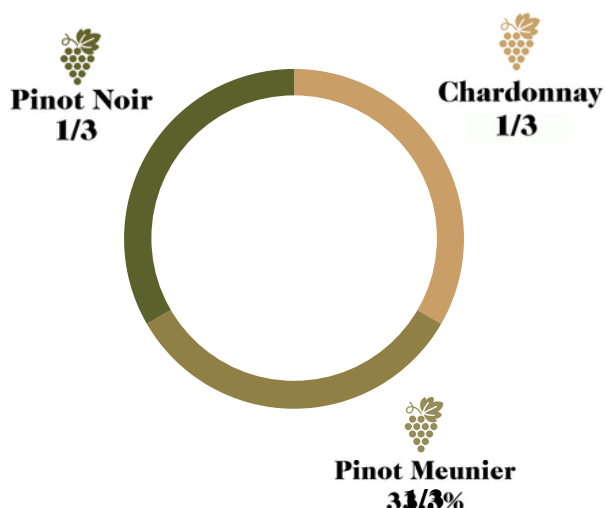
Épernay, France

Abyss 2018



FR-BIO-01

BLEND



ELABORATION

Harvest 2018 - Bottling: June 2019
Disgorging : Winter 2022
Submerged: Summer 2022
Length of submersion 10 months
Dosage : Zero

RECOMMENDATION

THE SENSES

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.

CONDITIONING

Bottle
Magnum
Jeroboam

Mathusalem
Salmanazar



Brand of the Year 2022

Antonio Galloni
vinous
explore all things wine



“The nose opens gently with a hint of ume plum and slight smokiness, followed by juicy yellow apple. The mousse is gentle, the body smooth and rounded with the ripe mellowness of 2018.”

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