

Abyss rosé 2018

" Abyss Rosé embodies the fusion of marine and telluric energies, while letting the fruity substance take over your pleasure. "

CHAMPAGNE

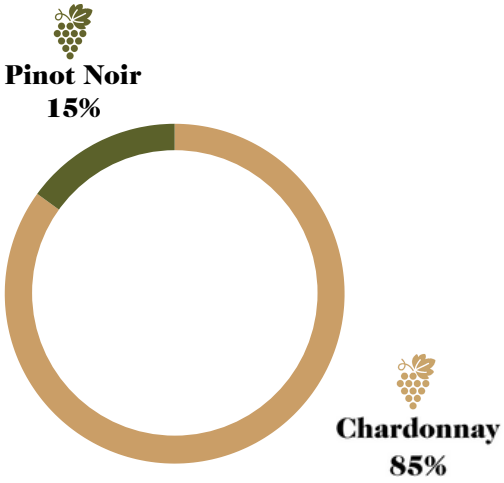
LECLERC BRIANT

Épernay, France

Abyss rosé 2018

FR-BIO-01

BLEND



ELABORATION

15% Pinot Noir vinified in red
3% Pinot noir vinified in rosé de saignée
Harvest 2018 - Bottling: June 2019
Disgorging : Winter 2022
Submerged: Summer 2022
Length of submersion 12 months
Dosage : Zero

RECOMMENDATION

Service temperature : 10 to 12°C

THE SENSES

Eye : The champagne has a carnelian color with deep amber reflections. Its fine bubbles are lively and echo the sparkle of small waves on the beach.

Nose : A true sensory journey, the Champagne reveals its intoxicating tenderness through iodized notes that mingle with citrus and forest fruits. Violet, pistachio and cookie will intoxicate the most patient, delivering finesse, precision and fruity maturity.

Mouth : The Champagne reveals a finely creamy effervescence underlining the delicacy of the dry fruity matter which, associated with the marine salinity, gives it frankness and refinement.

Pairings : The vinosity of this generous vintage is a call to pleasure. It embodies the fusion of marine and telluric energies, bathed in the solar power of its fruity and gently floral substance.

CONDITIONING

Bottle
Magnum
Jeroboam

Brand of the Year 2022

95

"Abyss Rosé 2018 carries the colors of this sea wine high, taking us into a world that's both iodized and telluric, with small berries, citrus fruit and a marine imprint. Chiseled mouthfeel and plenty of length." *Publication de La Revue du Vin de France, Hors-série de 2023*

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