



Blanc de Blancs 2018

" The remarkable energy of a Chardonnay at the quintessence of its varietal. "

CHAMPAGNE
**LECLERC
BRIANT**

Épernay, France

Blanc de Blancs 2018



FR-BIO-01



BLEND



THE SENSES

Eye : Subtle mousse and lively effervescence accompany fine bubbles. Its color is very pale with pretty green highlights.

Nose : Notes of lemon and white flowers characterize this exceptionally fresh cuvée.

Mouth : Extremely delicate and remarkably evanescent, it retains only the emotion and energy of the tasting experience.

Pairings : A light salinity enriches the texture, leaving a finish that sums up the very essence of a champagne "Principe" of subtlety.

ELABORATION

Harvest 2018 - Bottling : June 2019
Disgorging starting from : June 2023
Dosage : 1,9g/L

CONDITINING

Bottle

RECOMMENDATION

Serving temperature: 10 to 12°C



Brand of the Year 2022



“Disgorged in June 2023 with a dosage of 1.9 grams per liter, the Leclerc Briant's 2018 Blanc de Blancs possesses a delicate, bright bouquet with aromas of pear, spring flowers and lemon oil.”

Publication Robert Parker, Wine Advocate de Novembre 2023