

CHAMPAGNE
**LECLERC
BRIANT**

Épernay, France

**Millésime
2019**

Extra Brut

BLEND



ELABORATION

Harvest : 2019

Bottling : June 2020

Disgorging starting from : November 2024

Dosage : 1,8 g/l

Label : In the 3rd year of conversion
to organic farming

RECOMMENDATION

Service temperature : 10 to 12°C

CONDITIONING

Bottle / Magnum / Jeroboam



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Brand of the year 2022

**bettane +
desseauve**



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TASTING

Eye :

The cuvée produces a light and fleeting mousse, followed by a stream of fine, lively bubbles. It displays a fairly fluid robe of pale golden-yellow with deep buttercup-yellow highlights.

Nose :

Direct and expressive, the bouquet evokes notes of damp chalk with marine tones, quince, lemon, honeysuckle, grilled hazelnut, and jasmine blossom.

Mouth :

The cuvée reveals a pulpy, enveloping fruit texture, supported by citrus-driven acidity that stimulates a flowing salivation. The mid-palate is harmonious, with a subtle vinosity that enhances the return and vibration of marine spray notes expressed with great purity.

Pairings :

Fresh and fruit-forward, the cuvée reveals its nuances and character throughout the tasting. It pairs beautifully with salmon tartare seasoned with Espelette pepper, peas and corn on toasted bread; roasted octopus with chickpeas, feta, and raspberry sriracha; or classic sole meunière with sautéed vegetables, creamy fish stock, and smoked paprika.

