

Les Basses Prières 2017

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

CHAMPAGNE

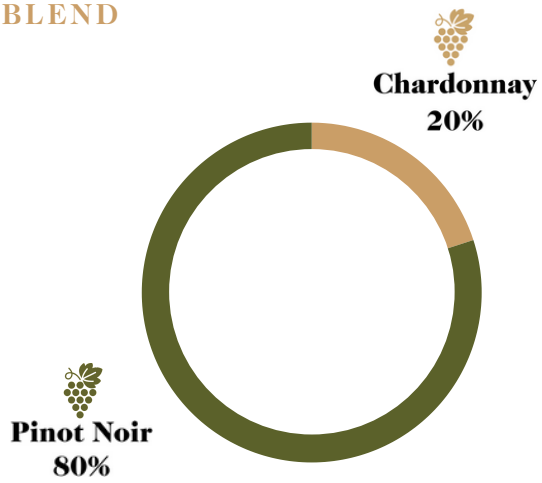
LECLERC BRIANT

Épernay, France

Les Basses Prières 2017

FR-BIO-01

BLEND



ELABORATION

Plot at Hautvillers Premier Cru
Harvest 2017 - Bottling : July 2018
Disgorging starting from : October 2023
Vinified and aged 9 months in oak barrels
Dosage : 1,2g/L

RECOMMENDATION

Service temperature : 10 to 12°C

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.

CONDITIONING

Bottle

LA REVUE DU VIN DE FRANCE

Brand of the Year 2022

Gault&Millau 91

"How flattering! From the very first aromas, rose, warm spices and wood intermingle to compose a very pleasant nose, which evolves nicely with aeration towards complexity. On the palate, fleshiness dominates over fine bubbles and envelops the palate."

Le Livre des Champagne Gault&Millau, édition 2024

Champagne Leclerc Briant - 67, Chemin de la Chaude Ruelle - 51200 Épernay - Tel : 03.26.54.45.33
info@leclercbriant.com - www.leclercbriant.com - @champagneleclercbriant