

Millésime 2018

" A Champagne chiseled in its expression of greed, promoting a pleasure of all moments and revealing fruity aroma and freshness. "

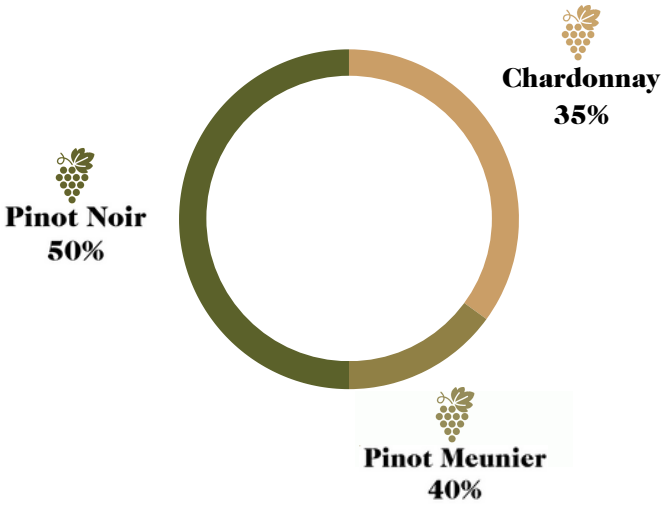
CHAMPAGNE

LECLERC BRIANT

Épernay, France

Millésime 2018

BLEND



ELABORATION

Harvest 2018 - Bottling : July 2019
Vinified and age 9 months in barrel
Dosage : 1,3g/L

RECOMMENDATION

Service temperature : 10 to 12°C

THE SENSES

Eye : The champagne has a luminous, satiny and fluid robe, pale yellow gold in color with bright yellow-green reflections.

Nose : The first nose expresses with delicacy notes of blackcurrant, pruned almond, toasted bread or buttercup.
The aeration of the Champagne reveals notes of greengage, licorice and raspberry.

Mouth : The Champagne develops a fruity structure revealing a sensation of fulfillment and richness carried by a fresh vibration typical of the Vintage.

Pairings : It will enhance your seafood dishes such as cuttlefish and red bell pepper fricassee or crispy Reims ham and balsamic filet.

CONDITIONING

Bottle
Magnum (Current vintage: 2016)
Jeroboam (Current vintage: 2016)

LA REVUE DU VIN DE FRANCE

Brand of the Year 2022

Le Point 16 — Robert Parker WINE ADVOCATE 91 — Wine Spectator 92

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