CHAMPAGNE

LECLERC BRIANT

Épernay, France

Blanc de Meuniers 2018

Extra Brut



BLEND

Pinot Meunier
100%

CERTIFIÉ AB AGRICULTURE BIOLOGIQUE

FR-BIO-01
Agriculture France

ELABORATION

Harvest : 2018

Bottling : July 2019

Disgorging starting from : April 2025

Dosage : 2,4 g/l

RECOMMENDATION

Service temperature : 10 to 12°C

CONDITIONING

Bottle

La Revue du Vin de France

Marque de l'année 2022

The World's Most Admired Champagne Brands 2026 Drinks

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TASTING



Eye :

The cuvée presents a bright and fairly dense aspect. The robe displays a pale golden-yellow color with shiny golden reflections.

Nose :

At first, the bouquet is rich and indulgent, with toasted notes, grilled almonds, coconut, quince, jasmine flowers, and linden blossom. Upon aeration, it reveals clay-smoked aromas, wild berries, ginger, cardamom, honey, and warm mirabelle plums, accented by hints of pear and sweet spices.

Mouth :

The cuvée is rich, with creamy bubbles. It reveals a pulpy, enveloping fruit texture, supported by orange-toned and white-fruit acidity. A clay-driven structure provides a tactile presence focused mid-palate, helping to quickly integrate the oak elements. This fusion imparts a certain vinosity while balancing the cuvée's fruit richness and aligning with the ripe character of the vintage.

Pairings :

This cuvée pairs beautifully with a five-spice-crusted akami tuna tataki, beetroot-marinated salmon gravlax with guacamole and seared prawns, or pan-seared duck foie gras escalopes with caramelized apples.

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