CHAMPAGNE

LECLERC BRIANT

Épernay, France

Grand Blanc 2016

Extra Brut



BLEND

Chardonnay 100%

FR-BIO-01 Agriculture France

ELABORATION

Harvest : 2016

Bottling : June 2017

Disgorging starting from : August 2023

Dosage : 1 g/l (Extra Brut)

RECOMMENDATION

Service temperature : 10 to 12°C

CONDITIONING

Bottle

Marque de l'année 2022

JEB DUNNUCK 94

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TASTING



Eye :

The wine has an almost luminous appearance, soft and fluid with a golden hue flecked with dashes of green and yellow.

Nose :

The first impression on the nose is of pastry with hints of vanilla, toast, butter and pistachio nuts that give way to aromas of verbena, pear and crème fraiche.

Mouth :

On the palate the attack is fresh and clean with a delicate, creamy effervescence followed by a nice pulpy. The mid-palate is orchestrated by a chalky liveliness which lends bite, a touch of iodine-like saltiness.

Pairings :

A Champagne to enjoy with food and will pair well with a wide variety of imaginative cuisines, like monk fish, risotto and creamed mushrooms.

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