CHAMPAGNE

LECLERC BRIANT

Épernay, France

Les Basses Prières 2020

"Single vineyards"- Hautvillers (Premier Cru)

FR-BIO-01
Agriculture France

VINIFICATION

Harvest : 2020

Blending : 80 % Pinot Noir, 20 % chardonnay

Vinification : 9 months in oak barrels

Bottling : July 9, 2021 - 1,107 bottles

Disgorging started from : June 15, 2026

Dosage : 2,85 g/L (Extra Brut)



ORIGINS



The typography references the medieval illuminations created by the monks of the scriptorium at the Abbey of Hautvillers.

This nod to the Abbey's spiritual history illustrates the depth of the Champagne tradition, where the work in the vineyard and respect for natural cycles intertwine with the culture and ancestral wisdom of the monks. Just as the monks inscribed their wisdom on parchment, Leclerc Briant inscribes the richness of the terroir into this cuvée.

Marque de l'année 2022

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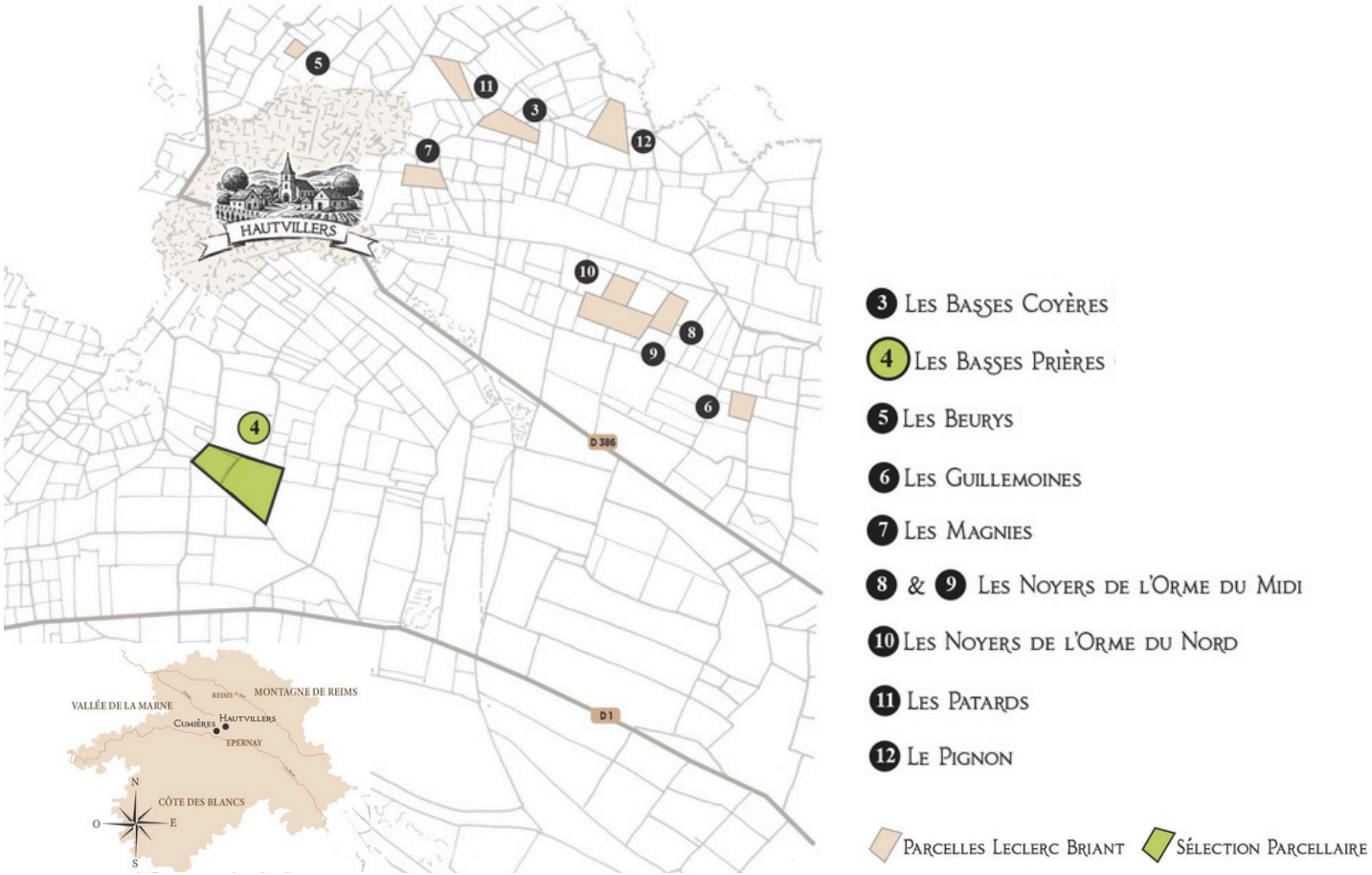
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TERROIR

- 0.16 hectare in Hautvillers 1er Cru
- Vines planted in 1971 (pinot noir) and 1989 (chardonnay)
- 1,148 Pinot Noir vines and 294 Chardonnay vines - Chablis pruning method
- East-facing exposure and proximity to the Marne, which helps protect the vines from early morning frost.

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