CHAMPAGNE

LECLERC BRIANT

Épernay, France

La Croisette 2017

"Single vineyards" - Epernay

FR-BIO-01
Agriculture France



VINIFICATION

Harvest : 2017

Blending : 100 % chardonnay

Vinification : in oak barrels and other containers

Bottling : July 25, 2018 - 2 740 bottles

Disgorging started from : January 2026

Dosage : 2 g/L (Extra Brut)

ORIGINS

The label of La Croisette draws its inspiration from the typographic universe of Coco Chanel.

Not to imitate, but to evoke. The rigor of the capital letters, the breathing space of black and white, the deliberate verticality of the lettering — everything recalls that refined aesthetic which redefined elegance in the twentieth century.

With Coco Chanel, typography was never merely decorative; it was structure, character and signature. Like haute couture itself, La Croisette rejects unnecessary ornamentation. It favors line, tension and precision.

Marque de l'année 2022

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CHAMPAGNE

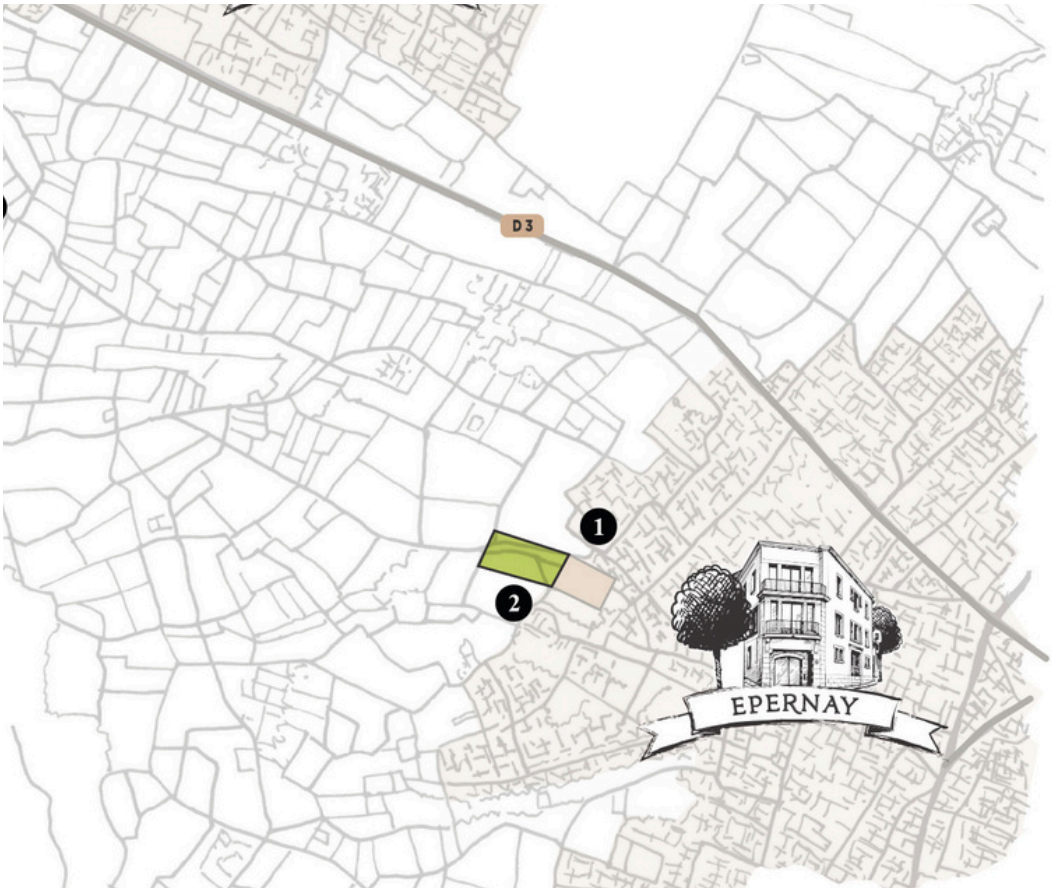
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Épernay



1 Chemin de la Chaude Ruelle

2 La Croisette

Parcelles Leclerc Briant

Sélection Parcellaire

TERROIR

- 0,35 hectare in Epernay - Vallée de la Marne
- First planted in 1958 (partly replanted in 1992) – cultivated without chemical inputs from the outset.
- 2.500 Chardonnay vines - Chablis pruning methods
- Éco-pâturage avec moutons

The oldest parcel, located above the Domaine, it was the sole remaining vineyard from the Leclerc-Briant family estate when the Domaine was acquired in 2012 by Mark Nunnelly and Denise Dupré.

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