CHAMPAGNE

LECLERC BRIANT

Épernay, France

La Croisette "Gold" 2016

"Specialities"

FR-BIO-01
Agriculture France



VINIFICATION

Harvest : September 29, 2016

Blending : 100 % chardonnay

Vinification : partially in gold barrel

Bottling : July 18, 2017 - 1.000 bottles

Disgorging started from : April 2024

Dosage : 2 g/L (Extra Brut)

ORIGINS

Gold, a symbol of purity and spirituality, infuses this cuvée with a new dimension. The choice of vessel lies at the heart of the experimental vision of Maison Leclerc Briant. For La Croisette 2016, part of the wine was aged in a 225-litre barrel whose interior was entirely lined with pure gold through an exclusive electrolysis process.

The label, inspired by Chanel typography, is a discreet tribute to elegance and beauty.

La Revue du Vin de France
Marque de l'année 2022

The World's Most Admired Champagne Brands 2026 – Drinks International

Champagne Leclerc Briant - 67, Chemin de la Chaude Ruelle - 51200 Épernay - Tel : 03.26.54.45.33
info@leclercbriant.com - www.leclercbriant.com - @champagneleclercbriant

CHAMPAGNE

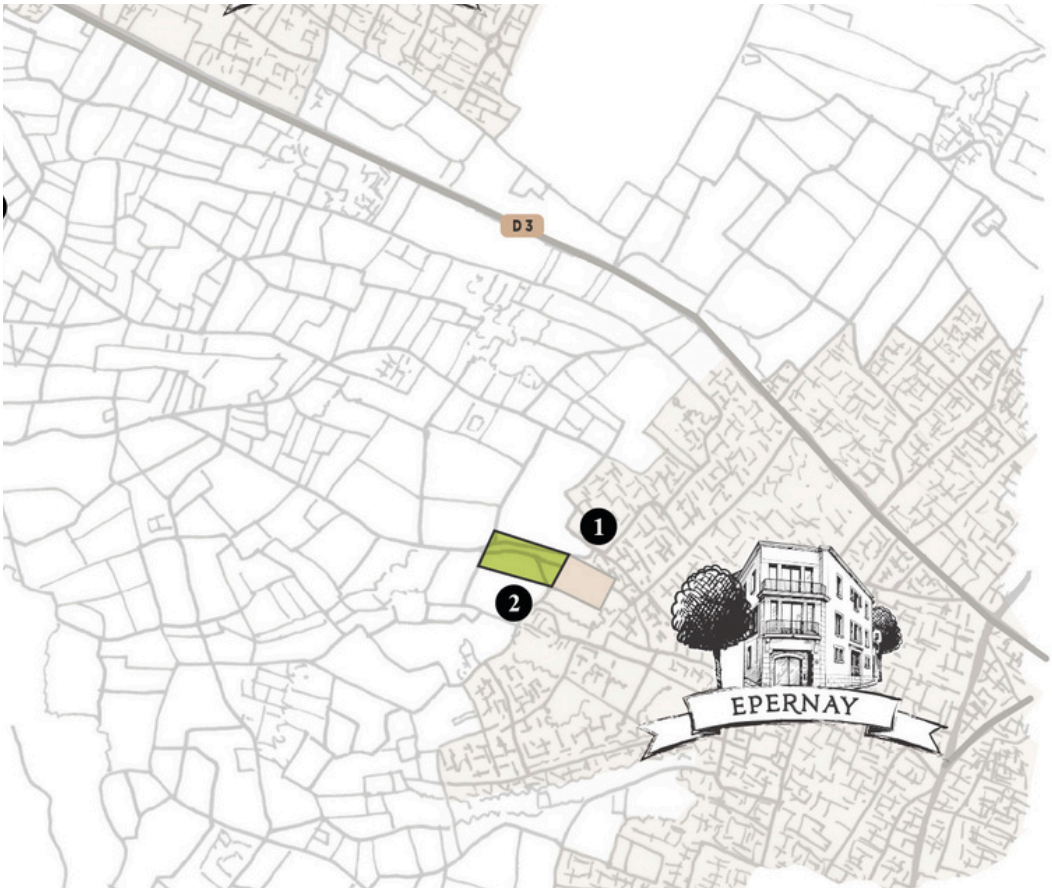
LECLERC BRIANT

Épernay, France

La Croisette

"Single vineyards"

Épernay



1 Chemin de la Chaude Ruelle

2 La Croisette

Parcelles Leclerc Briant

Sélection Parcellaire

TERROIR

- 0,35 hectares 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.

Champagne Leclerc Briant - 67, Chemin de la Chaude Ruelle - 51200 Épernay - Tel : 03.26.54.45.33
info@leclercbriant.com - www.leclercbriant.com - @champagneleclercbriant