CHAMPAGNE

LECLERC BRIANT

Épernay, France

Derrière les Clos 2019

"Single vineyards" - Mailly Champagne Grand Cru



VINIFICATION

Harvest : 2019

Blending : 100 % Pinot Noir

Vinification : 100% in oak barrels

Bottling : June 2020 - 2.600 bottles

Disgorging started from : December 2024

Dosage : 1,73 g/L (Extra Brut)

Labael : In the 3rd year of conversion to organic farming

ORIGINS

Derrière les Clos refers to a parcel located behind the historic clos of the village. A place set slightly apart—less exposed, less demonstrative.

No wall, no visible boundary, simply a position and a different kind of breathing space. This name reveals something simple: what lies beyond the first glance. A Grand Cru that does not seek the obvious, but depth.

The label draws inspiration from the lines of the walls and their structure: letters standing like stones, arranged with the same quiet rigor as the clos they evoke.

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Mailly-Champagne

(Grand Cru)



TERROIR

0,34 hectare in Mailly-Champagne Grand Cru - Montagne de Reims

Vines planted in 1989

2.512 Pinot Noir vines - Cordon pruning methods

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TASTING

Appearance:

The cuvée produces a light and fleeting mousse, followed by a stream of fine, lively bubbles forming a delicate ring. It displays a bright, clear, and fluid robe of pale golden-yellow with deeper highlights, verging on buttercup yellow.

Nose:

Frank and delicate, the bouquet opens with notes of sea spray setting the tone, accompanied by toasted aromas, grilled almond, fresh grape, greengage plum, and red apple. With aeration, the aromatic register expands to include wild raspberry and blackberry. A striking return of damp chalk with marine tones leaves a lasting impression and conveys the typicity of the terroir.

Palate:

The cuvée offers a pulpy, crunchy fruit texture, lifted by a fresh, crystalline pink grapefruit acidity. The chalky structure is finely interwoven with subtle oak, enhancing the creamy sensation while preserving the wine's juicy, fruit-driven character.

Food pairing:

It will pair beautifully with thin slices of 12-month aged Parma ham, spiced duck breast with Shichimi togarashi, or sardine ceviche.

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