CHAMPAGNE

LECLERC BRIANT

Épernay, France

Les Carelles 2018

"Single vineyards" – Le Mesnil sur Oger Grand Cru



VINIFICATION

Harvest : 2018

Blending : 100 % Chardonnay

Vinification : 100% in oak barrels

Bottling : July 2019 - 1.700 bottles

Disgorging started from : December 2024

Dosage : 0,64 g/L (Extra Brut)

Label : In the 2nd year of conversion to organic farming

ORIGINS



Les Carelles takes its name from the chalk blocks once quarried nearby—white, regular stones that shaped both the landscape and the lives of the people who worked it. This chalk, the signature of Le Mesnil-sur-Oger's terroir, is both a geological memory and the living foundation of the vineyard. Beneath this exceptional vineyard lies a more intimate secret. Carved directly into the chalk, a replica of the Grotto of Lourdes was created.

The typography draws inspiration from these chalk blocks: letters with clear, luminous lines, as if cut from white stone, extending in the design of the word the mineral memory of the place.

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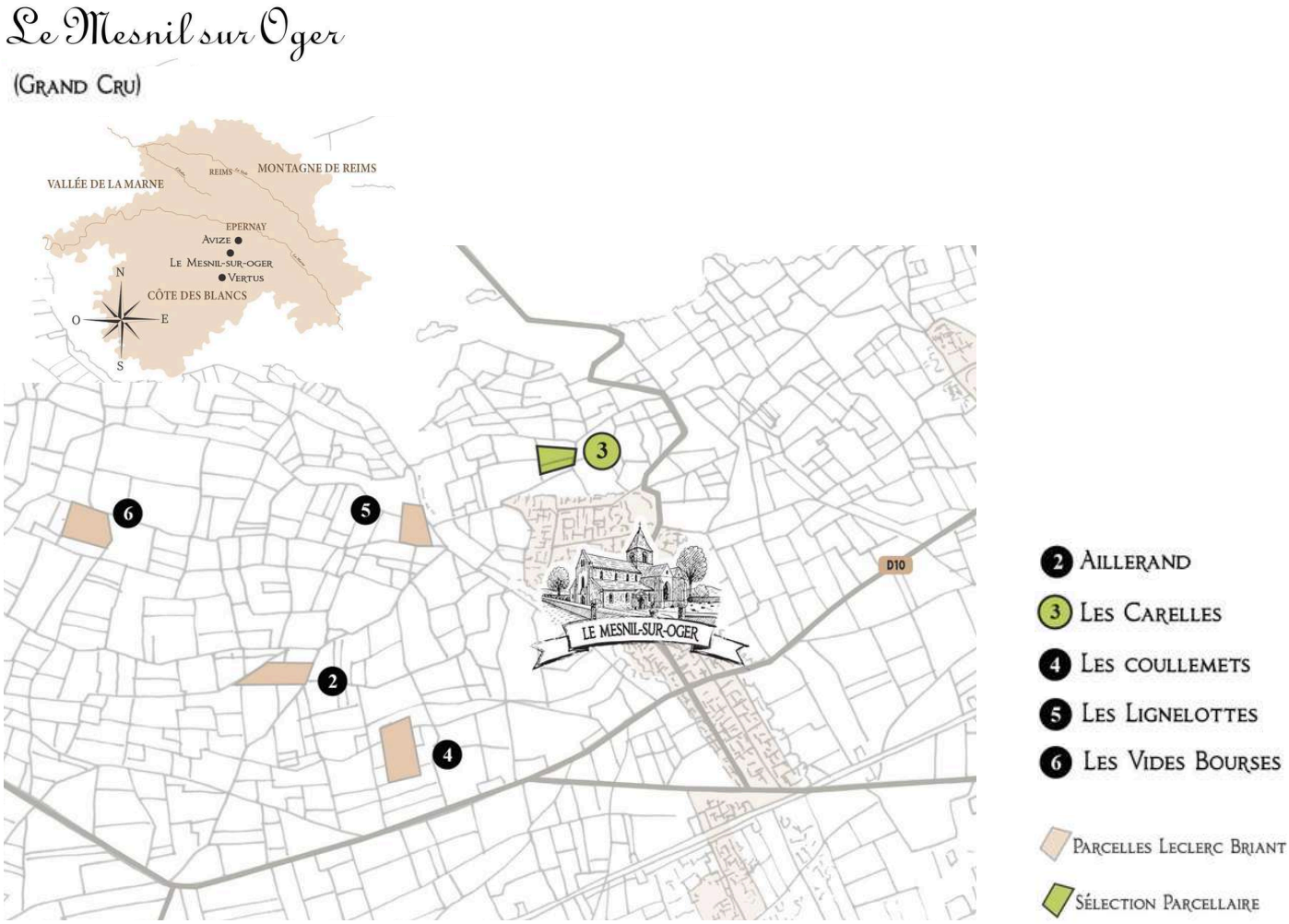
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TERROIR

0,22 hectare in Mesnil-sur-Oger Grand Cru
Côte des Blancs

Vines planted in 1996

1.486 Chardonnay vines - Chablis pruning methods

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TASTING

Appearance:

The robe is both luminous and deep, enhanced by an intense lemon-yellow color with vivid yellow highlights.

Nose:

The cuvée's signature is chalk-driven, expressing the energy of limestone with marine spray carrying toasted notes and grilled hazelnuts in its swirl. Fresh grape, candied lemon, and acacia blossom join the aromatic journey. With aeration, the nose reveals a refined chalky and floral dimension of great elegance.

Palate:

The cuvée develops a juicy fruit texture supported by finely tuned lemony acidity. The chalk's clarity swiftly asserts itself, revealing a cool, stony minerality of striking energy that moves across the palate with purity and quiet strength. Ripe fruit and subtle oak aging temper the intensity, offering a delicate coating and fine mouthfeel.

Food pairing:

This cuvée pairs beautifully with breaded prawns and vegetable tagliatelle with curry mayo, flame-grilled shelled prawns with lobster butter jus, or roasted monkfish in a cocotte with cep mushroom jus, oyster mushrooms, and spinach.



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