CHAMPAGNE

LECLERC BRIANT

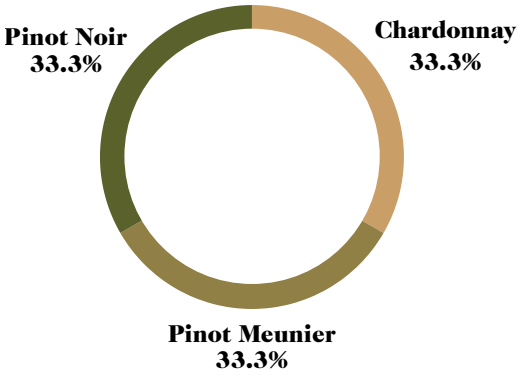
Épernay, France

abyss 2018

Brut Nature



BLEND



CERTIFIÉ AB AGRICULTURE BIOLOGIQUE

FR-BIO-01
Agriculture France

ELABORATION

Harvest : 2018

Bottling : June 2019

Disgorging starting from : January 2022

Immersion : June 2022 (12 months)

Dosage : 1,63 g/l (Brut Nature)

CONDITIONING

Bottle / Magnum / Jéroboam
Mathusalem / Salmanazar

JEB DUNNUCK 96 — Robert Parker 94 WINE ADVOCATE

LA REVUE DU VIN DE FRANCE 94 — 97 bettane + desseauve — International Wine Challenge Bronze Winner — Le Point 16,5 — Andana editorial 93 100 — Antonio Galloni vinous 92 — The World's Most Admired Champagne Brands 2026 Drinks

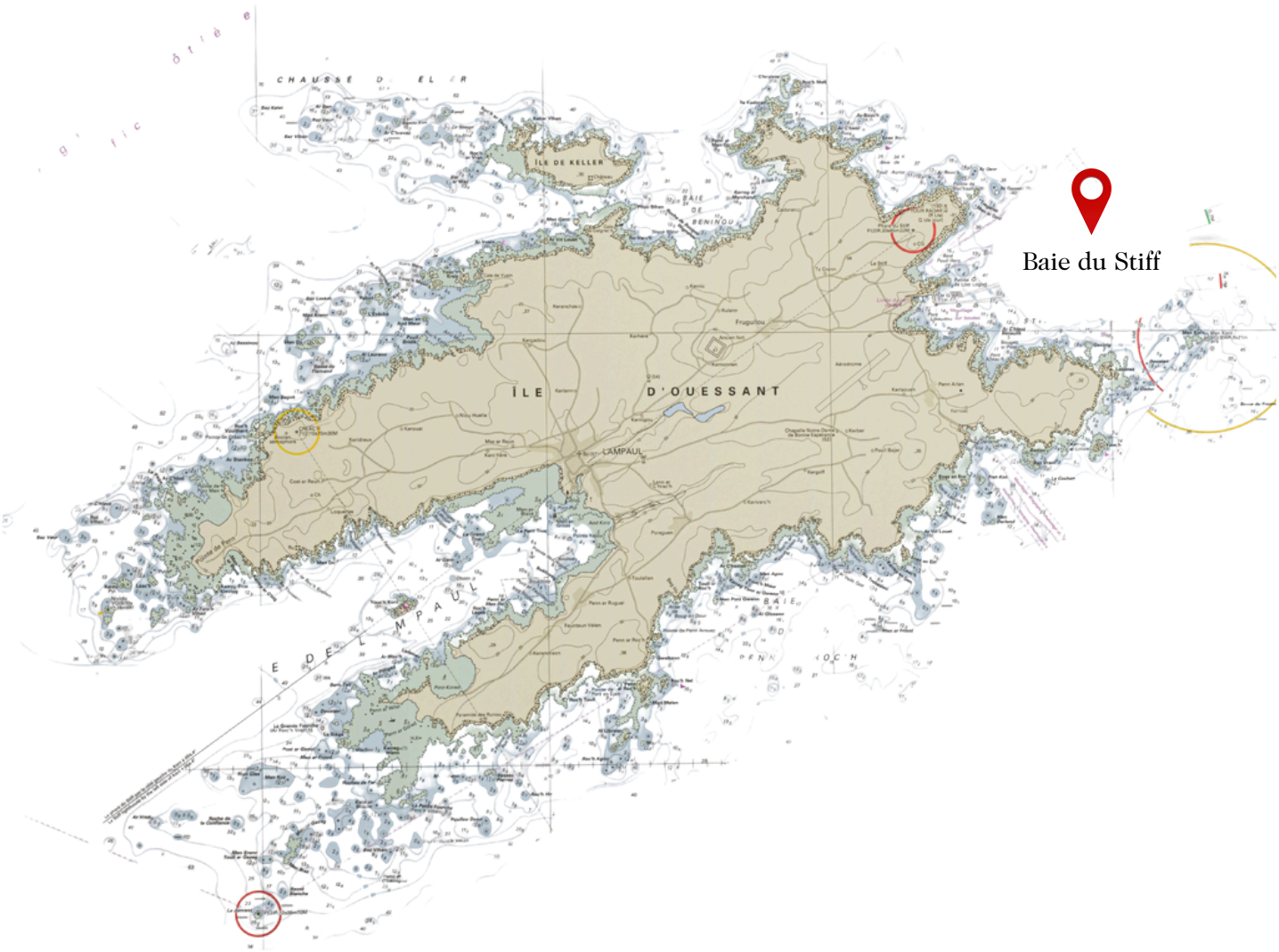
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TASTING

Eye :

Champagne displays a robe with a bright, satin-like, and quite fluid appearance, of pale golden yellow color with lively straw yellow highlights.

Nose :

It oscillates between the formidable sensation of fruity maturity and more maritime notes of sea spray, carrying hints of menthol. After aeration, the champagne precisely distills notes of lemon and warm apple.

Mouth :

The Champagne develops a pulpy and velvety fruity texture, supported by an integrated and radiant lemony acidity.

Pairings :

A vintage marked by the influence of a brightly lit year, establishing an intimate relationship with a wine base evoking strong maritime power.



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