CHAMPAGNE

LECLERC BRIANT

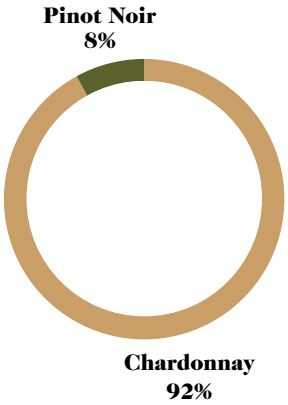
Épernay, France

abyss
Rosé 2019

Extra Brut



BLEND



CERTIFIÉ AB AGRICULTURE BIOLOGIQUE

FR-BIO-01
Agriculture France

ELABORATION

Harvest : 2019

Blend : Chardonnay partially vinified in oak barrels and Pinot Noir vinified in red

Bottling : June 2020

Disgorging starting from : July 2022

Immersion : October 2022 (11 months

Dosage : 3,65 g/l (Extra Brut)

CONDITIONING

Bottle

Concours des Vins Terre de Vins OR 2025 · La Revue du Vin de France 96 · "Coup de coeur" Guide 2026 RVF · 96 bettane + desseauve · Gault&Millau 96 · JEB DUNNUCK 98 · drinks business · drinks business Champagne Masters Gold 2026 · drinks business Global Rosé Masters Master 2026

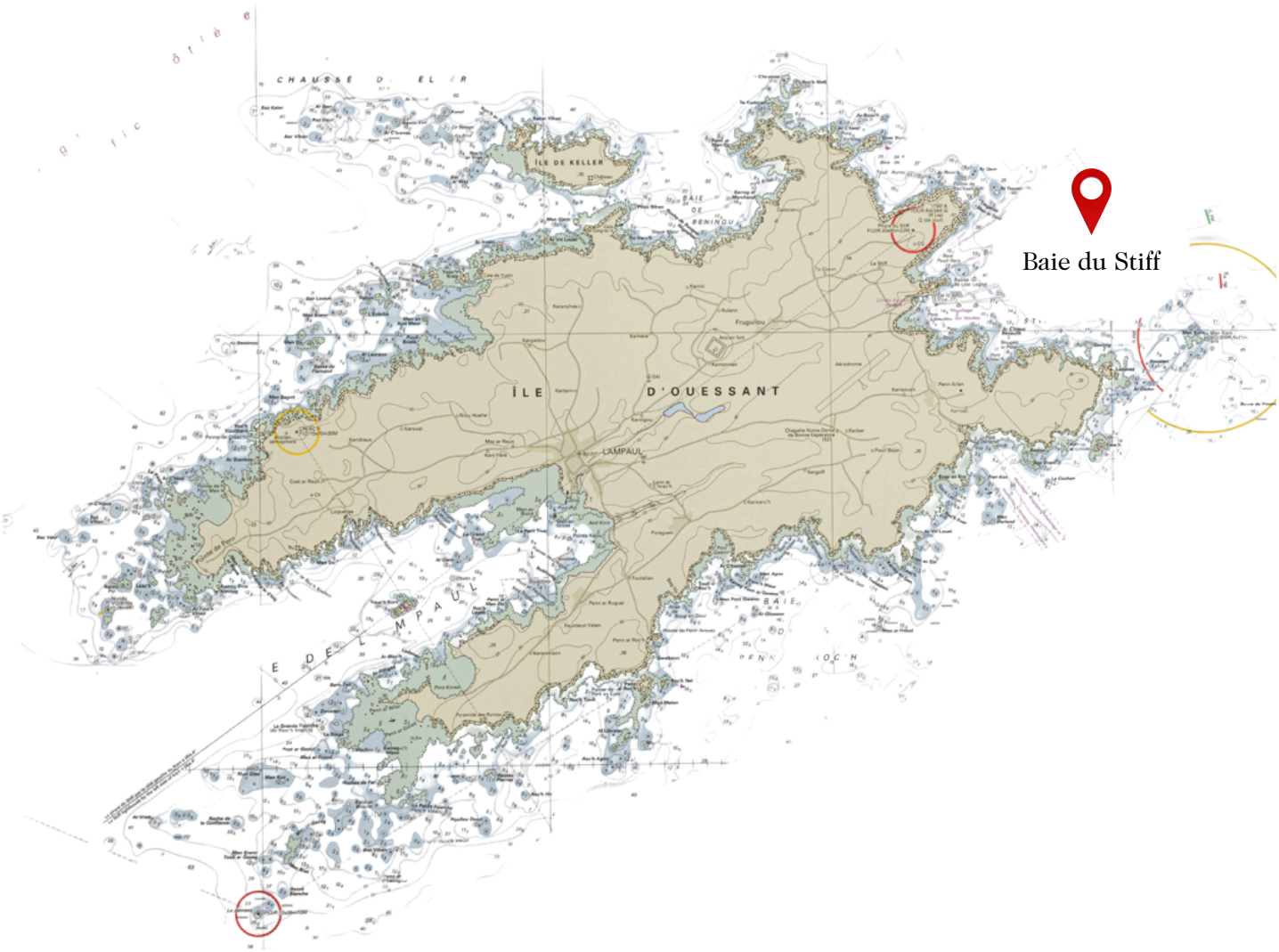
Champagne Leclerc Briant - 67, Chemin de la Chaude Ruelle - 51200 Épernay - Tel : 03.26.54.45.33
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Épernay, France

Abyss rosé 2019



TASTING

Eye :

The champagne has a carnelian color with deep amber reflections. Its fine bubbles are lively and echo the sparkle of small waves on the beach

Nose :

A true sensory journey, the Champagne reveals its intoxicating tenderness through iodized notes that mingle with citrus and forest fruits. Violet, pistachio and cookie will intoxicate the most patient, delivering finesse, precision and fruity maturity.

Mouth :

The Champagne reveals a finely creamy effervescence underlining the delicacy of the dry fruity matter which, associated with the marine salinity, gives it frankness and refinement.

Pairings :

The vinosity of this generous vintage is a call to pleasure. It embodies the fusion of marine and telluric energies, bathed in the solar power of its fruity and gently floral substance.

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