CHAMPAGNE

# LECLERC BRIANT

Épernay, France

## Château d'Avize 2015

### "Single vineyards" - Grand Cru

FR-BIO-01
Agriculture France




## VINIFICATION

**Harvest :** 2015

**Blending :** 100 % chardonnay

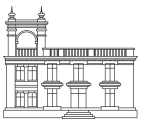
**Vinification :** 9 months in oak barrels

**Bottling :** June 2016

**Disgorging started from :** January 2025

**Dosage :** 2,3 g/L (Extra Brut)

## ORIGINS



In Champagne, the word Château is not an ornament. It is an exception. The designation may only be used when every stage of the wine's creation — from vinification to disgorgement — takes place within the estate itself. A strict requirement that gives Château d'Avize a singular status. Here, the place is not a backdrop, but a centre of gravity. The grapes arrive, the wine is born, matures and reveals itself here, without ever leaving its walls.

JAMESSUCKLING.COM 94 pts.

Marque de l'année 2022

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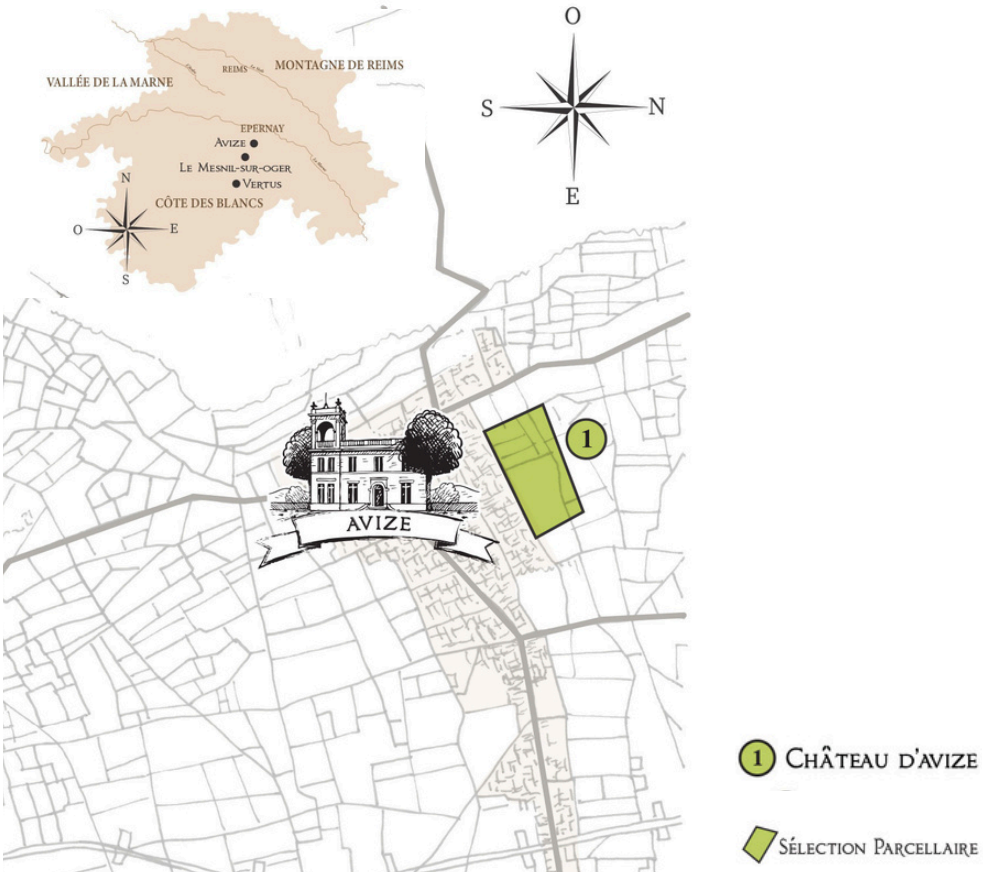
Épernay, France

## Château d'Avize

### "Single vineyards" – Grand Cru

Avize

(Grand Cru)




## TERROIR

Avize Grand Cru - Côte des Blancs
"Château" designation

Vines planted in 1968

Chardonnay vines - Chablis pruning methods

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Épernay, France

# Château d'Avize 2015

## "Single vineyards" - Grand Cru

## TASTING




**Appearance:**

The cuvée produces a generous, vibrant, and ephemeral mousse, followed by a stream of fine, lively bubbles forming a delicate ring. The robe appears clear and fluid, with a sustained lemon-yellow hue and deep, vivid yellow highlights.

**Nose:**

Elegant and captivating, the bouquet opens with floral notes over a toasty backdrop. Acacia blossom, iris, violet, and buttercup are joined by marine, minty, and licorice nuances. With aeration, the aromatic profile evolves toward fruitier tones of white peach, fresh apricot, candied lemon, and fresh almond, before deepening into warmer notes of smokiness, cashew, grilled hazelnut, and brioche.

**Palate:**

The wine reveals a pulpy, silky fruit texture supported by fresh, well-integrated lemony acidity. The finish, with its subtle noble bitterness, settles gently on the palate, offering a saline, umami-driven sapidity that resonates with the nuanced and lifted aromatic return.

**Food pairing:**

The 2015 vintage of Château d'Avize pairs beautifully with foie gras and roasted mango canapés, a citrus shrimp salad with passion fruit and coriander, or grilled lobster with aniseed green butter and fennel gratin.

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