

CHAMPAGNE
**LECLERC
BRIANT**
Epernay, France



PRODUCER PROFILE

Estate owned by: Mark Nunnally & Denise Dupré; Frédéric Zeimett; Hervé Jestin
Winemaker: Hervé Jestin
Total acreage under vine: 25
Estate founded: 1872
Winery production: 120,000 Bottles
Region: Champagne
Country: France

Champagne Brut Réserve NV

WINE DESCRIPTION

Leclerc Briant was an early adopter of organic practices beginning in the 1960's and pioneered the concept of single-vineyard Champagne beginning in the 1970's. Fifth generation vigneron, Pascal Leclerc began following biodynamic principles in 1988. Today, enologist Hervé Jestin continues the legacy of this visionary house.

24.7 acres of vineyard are spread between the Premier Cru villages of Cumières, Hautvillers, Mareuil-sur-Aÿ, Bisseuil in the Vallée de la Marne, Villers-Allerand and Rilly la Montagne in Montagne de Reims and in the Grand Cru village of Le Mesnil Sur Oger in the Côte des Blancs. Leclerc Briant also holds long term contracts with another 19.7 acres of organically farmed vineyards.

Brut Réserve is produced from 40% Pinot Noir; 40% Pinot Meunier; 20% Chardonnay. Malolactic fermentation is allowed to happen naturally and sulfite levels are kept between 20 and 30 milligrams per liter. The wine spends 9 to 11 months in stainless steel tanks with 20% in oak barrels and more than 2 years on the lees in the bottle (sur lattes). Dosage is kept below 4 grams per liter and the wine is bottled unfiltered and unfiltered.

TASTING NOTES

Brut Réserve delivers the depth and fruitiness expected of a Champagne made from 80% black grapes with the underlying flavors of brioche and almond from nearly three years aging on its lees. 20% Chardonnay brings an underpinning of lemony acidity giving an impression of lightness and freshness. The finish is firmly dry with lingering notes of chervil and coriander.

FOOD PAIRING

Gastronomic Champagne is the goal of Leclerc Briant and all their wines are intended to accompany fine cuisine. The dryness and weight of Brut Réserve can accompany a sautéed filet of fish seasoned with coriander and lemon or slow cooked pork flavored with ginger and lemongrass.

VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous
Elevation:	264-396 feet
Vines/acre:	3200-3600
Yield/acre:	3.9-4.8 tons
Year vineyard planted:	1975
Average Vine Age:	30
Harvest time:	September
Bottles produced of this wine:	37,200
Certifying organizations:	Ecocert

WINEMAKING & AGING

Varietal composition:	40% Pinot Noir, 40% Pinot Meunier, 20% Chardonnay
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Type of aging container:	Barrels and Stainless steel tanks
Age of aging container:	2 - 7 Years
Type of oak:	French
Length of aging before bottling:	10 Months
Length of bottle aging:	28 - 40 Months

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	3.0
Residual sugar:	4.0 g/L
Acidity:	5.0 g/L

