

CHAMPAGNE  
**LECLERC  
BRIANT**  
*Épernay, 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 La Croisette Brut 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, with part of the production Demeter certified since 2003. 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.

La Croisette is the jewel of Leclerc Briant, a 1.5 acre vineyard adjacent the winery in Épernay, remarkably never treated with chemicals. "La Croisette" is the name of a little pathway near the winery that overlooks Épernay and lends its name to the vineyard. This 100% Chardonnay spends 10 months in a mix of oak barrels and terra cotta eggs, and then minimum of 24 to 36 months sur lattes. The wine receives no dosage. 2,500 bottles produced.

**TASTING NOTES**

Very refined and intricate, etched with mineral and citrus. At La Croisette, chalk is mixed with clay and loam giving an unsuspecting an impression of roundness on the palate. The finish is lingers with flavors of citrus, almond and minerals. La Croisette often shows a Burgundy character reminding some tasters of Puligny-Montrachet.

**VINEYARD & PRODUCTION INFO**

|                                   |                    |
|-----------------------------------|--------------------|
| Soil composition:                 | Clay-Loam          |
| Elevation:                        | 264-396 feet       |
| Vines/acre:                       | 3200-3600          |
| Yield/acre:                       | 3.9-4.8 tons       |
| Year vineyard planted:            | 1958               |
| Average Vine Age:                 | 40                 |
| Harvest time:                     | September          |
| Bottles produced of this wine:    | 2,100              |
| Certified eco-friendly practices: | Biodynamic-Demeter |
| Certifying organizations:         | Ecocert            |

**WINEMAKING & AGING**

|                                   |                        |
|-----------------------------------|------------------------|
| Varietal composition:             | 100% Chardonnay        |
| Prefermentation technique:        | Static Settling        |
| Time on its skins:                | 12-36 hours            |
| Fermentation container:           | Stainless steel tanks  |
| Length of alcoholic fermentation: | 15-45 days             |
| Fermentation temperature:         | 61-79 °F               |
| Malolactic fermentation:          | Yes                    |
| Type of aging container:          | Barrels and Terracotta |
| Age of aging container:           | 2-7 years              |
| Type of oak:                      | French                 |
| Length of aging before bottling:  | 10 months              |
| Length of bottle aging:           | 24-36 months           |

**ANALYTICAL DATA**

|                 |          |
|-----------------|----------|
| Alcohol:        | 12.0 %   |
| pH level:       | 3.0      |
| Residual sugar: | 3.0 g/L  |
| Acidity:        | 6.4 g/L  |
| Dry extract:    | 25.8 g/L |

