

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 Blanc de Meuniers Premier Cru Brut
Zéro 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.

Blanc de Meuniers Brut Zéro is produced from 100% Pinot Meunier from the Premier Cru village of Chamery (near Reims). Fermentation and aging for 10 months in used French oak barriques is followed by 24-36 months aging in bottle sur lattes. The wine received zero dosage and is bone dry with just 1.3 grams per liter of residual sugar. 2,800 bottles produced.

TASTING NOTES

An open-knit nose of wild plum, almond and orange with underlying notes of salted bread. On the palate, the wine shows considerable body and a complex array of flavors including lemongrass, peppermint and quince. As the wine breathes scents of orange blossom and honeysuckle come to the fore and mingle with the soft, spicy accents of cumin and nutmeg.

FOOD PAIRING

Gastronomic Champagne is the goal of Leclerc Briant and all of their wines are intended to accompany fine cuisine. Blanc de Meuniers is a robust champagne that can be paired with weightier dishes such as seared scallops with mushrooms, lemongrass chicken with jasmine rice or Mussels steamed in a saffron broth.

WINEMAKING & AGING

Varietal composition: 100% Pinot Meunier