

CHAMPAGNE
**LECLERC
BRIANT**
Epernay, France



PRODUCER PROFILE

Estate owned by: Mark Nunnely & 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

“Pure Cramant” Cramant Grand Cru Blanc de Blancs Brut Zéro 2012

WINE DESCRIPTION

Leclerc Briant was an early adopter of organic practices beginning in the 1960's and pioneered the concept of single-vineyard Champagne starting in the 1970's. Fifth generation vigneron, Pascal Leclerc started to follow biodynamic principles in 1988, with part of the production Demeter certified since 2003. Today, enologist Hervé Jestin continues the legacy of this visionary house.

Ten hectares of vineyard 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 the Grand Cru villages of Cramant and Le Mesnil-sur-Oger in the Côte des Blancs. Leclerc Briant also holds long-term contracts with another 8 hectares of biodynamically farmed vineyards.

Pure Cramant is 100% Chardonnay from the Grand Cru village of Cramant in the Côte des Blancs region of Champagne. Pure Cramant takes its name from the philosophy behind its production: zero added sulfites, zero dosage, and a 100% pure expression of the terroir. Fermentation and aging take place in used 225-liter French oak barriques for ten months followed by five years aging in bottle sur lattes. The wine receives no dosage with just .65 grams per liter of residual sugar.

TASTING NOTES

The first impression on the nose is both very floral and intensely creamy followed by the distinctive trademark of the rich, chalk soil of Cramant. After a moment or two of air, notes of butter come to the fore mingled with licorice, poppy seed, caramel, almond milk, and clove. The palate shows a host of fresh fruit aromas with the intense chalkiness of Cramant underpinning it all.

FOOD PAIRING

Gastronomic Champagne is the goal of Leclerc Briant, and all their wines are intended to accompany fine cuisine. Pure Cramant, with its round and dense texture and the weightiness of chalk with a suggestion of wood, is an ideal apéritif to serve with canapés, chilled seafood and salt cod purée.

VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous and Clay
Average Vine Age:	35 years
Harvest time:	September
First vintage of this wine:	2012
Bottles produced of this wine:	3,000

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Barriques
Malolactic fermentation:	Yes
Fining agent:	None
Type of aging container:	Barriques
Size of aging container:	225-liters
Age of aging container:	Used
Type of oak:	French
Length of aging before bottling:	10 months
Length of bottle aging:	5 years

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	3.1
Residual sugar:	0.7 g/L
Acidity:	4.9 g/L
Total SO ₂ :	18.0 mg/L

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