

CHAMPAGNE  
**LECLERC  
BRIANT**

*Epernay, France*

## *Château d'Avize 2012*

*" Embodies the power and depth of the Grand Cru in the filter of a vintage marked by an almost perfect balance of grapes and wines. "*



### BLENDING AND ELABORATION

100% Chardonnay Grand Cru  
Côte des Blancs

Dosage : 2g/l 5 (Brut Zéro)

### RECOMMANDATION

Service temperature : 10 to 12°C

### THE SENSES :



**Eye :** The champagne has a luminous and rather fluid robe, of a strong yellow-green color with deep, pale yellow-green reflections in the glass.



**Mouth :** The Champagne develops a pulpy and coated fruity matter, supported by a radiant lemon acidity with an intense chalky minerality which confers marine salinity and length to the palate.



**Nose :** The first nose is bewitching and engaging. It evokes notes of coconut, candied lemon, creamy chalk, roasted hazelnut, milk caramel, butter, toasted bread.



**Pairings :** Goes perfectly with a grilled lobster or a semi-cooked foie gras and strawberry chutney.

### CONDITIONING

Bottle