

CHAMPAGNE

LECLERC BRIANT

Epernay, France

Nature at Work

VITICULTURE

- > Soil tilling - with horses and sheep
- > Grassing
- > Biodynamic practices: study of the lunar calendar, respect of the Living, biodynamic preparations...
- > Ecocert and Demeter certified vineyard



VINIFICATION

- > Little or no sulfites during pressing
- > Indigenous yeasts
- > Uninduced malolactic fermentation
- > No animal protein inputs at the fininf step - Vegan
- > Long maturation without intervention - 9 months
- > Various containers - stainless steel, wood, terracotta, glass, gold...

AGEING AND DISGORGEMENT

- > Little or no reserve wines
- > Low level of sugar at the bottling - effervescence rather than bubbles
- > Long ageing on the lees - 30 months minimum
- > Little or no dosage - 0 to 4 grams per liter
- > Little or no sulfur
- > Cuvée Abyss - created for an underwater maturation at a depth of 60 meters



IDENTITY AND PERSONALITY

- > Champagne House with grower philosophy
- > Bio Chic
- > Sober and elegant packaging
- > Factual back labels
- > Out of the box R&D
- > Wine-centered philosophy

HOSPITALITY

- > Visits of the vineyard, the winery, the cellars and tastings at the domain
- > Prestigious guest rooms on the Avenue de Champagne
- > Wineshop with the whole range to taste

