

CHAMPAGNE  
**LECLERC  
BRIANT**  
Epernay, France

## Château d'Avize 2013

*" 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

Disgorgement : April 2023

Dosage : 2.3g/l (Brut Zéro)

### RECOMMANDATION

Service temperature : 10°C

### THE SENSES :



**Eye :** The pouring of the champagne generates a light and ephemeral foam. The champagne has a luminous, satin-like and fairly fluid pale yellow gold colour.



**Mouth :** The first contact is supple and pulpy. The Champagne develops a fruity, coated and juicy substance, supported by a lemony acidity. The salinity and dryness enhance a rich and suave finish.



**Nose :** The freshness of a lime accompanied by notes of grilled almond, lime blossom and verbena. A few moments of patience gratify you with the scent of pistachio, warm biscuit, pear, acacia honey or elderberry.



**Pairings :** Perfect with crispy prawns with lime, sweet curry sauce or sautéed langoustine, vegetable risotto and shellfish cream.

### CONDITIONING

Bottle



FR-BIO-01

