









Château d'Avize 2015

*"A Champagne that combines the freshness of the vintage
with the richness of the terroir."*

CHAMPAGNE
**LECLERC
BRIANT**
Epernay, France

Château d'Avize 2015

CULTURE & TERROIR

-  Avize Grand Cru Côte des Blancs
-  Vines planted in 1968
-  Chardonnay vines
-  Chablis pruning methods
-  East-Northeast exposure for 3 plots, North-Northwest for 4 plots, and South-Southeast for 2 plots
-  Altitude between 131 and 143 meters



VINIFICATION

Harvest : 2015

Blending : 100 % chardonnay

Vinification : 9 months in oak barrels

Bottling : June 2016

Disgorging started from : January 2025

Dosage : 2,3 g/L (Extra Brut)

FORMAT

Bottle



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Brand of the year 2022



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TASTING

Appearance:

The cuvée produces a generous, vibrant, and ephemeral mousse, followed by a stream of fine, lively bubbles forming a delicate ring. The robe appears clear and fluid, with a sustained lemon-yellow hue and deep, vivid yellow highlights.

Nose:

Elegant and captivating, the bouquet opens with floral notes over a toasty backdrop. Acacia blossom, iris, violet, and buttercup are joined by marine, minty, and licorice nuances. With aeration, the aromatic profile evolves toward fruitier tones of white peach, fresh apricot, candied lemon, and fresh almond, before deepening into warmer notes of smokiness, cashew, grilled hazelnut, and brioche.

Palate:

The wine reveals a pulpy, silky fruit texture supported by fresh, well-integrated lemony acidity. The finish, with its subtle noble bitterness, settles gently on the palate, offering a saline, umami-driven sapidity that resonates with the nuanced and lifted aromatic return.

Food pairing:

The 2015 vintage of Château d'Avize pairs beautifully with foie gras and roasted mango canapés, a citrus shrimp salad with passion fruit and coriander, or grilled lobster with aniseed green butter and fennel gratin.

