

CHAMPAGNE  
**LECLERC  
BRIANT**  
*Epernay, France*



**PRODUCER PROFILE**

Estate owned by: Mark Nunnelly & Denise Dupré; Frédéric Zeimett; Hervé Jestin  
Winemaker: Hervé Jestin  
Total acreage under vine: 25  
Estate founded: 1872  
Winery production: 7,830 Bottles  
Region: Champagne  
Country: France

**Leclerc Briant Rosé Brut N/V**

**WINE DESCRIPTION**

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

24.7 acres of vineyard are 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 in the Grand Cru village of Le Mesnil Sur Oger in the Côte des Blancs. Leclerc Briant also holds long term contracts with another 19.7 acres of organically farmed vineyards.

Brut Rosé is produced from 95% Chardonnay from Chouilly and Montgueux with 5% Pinot Noir from Les Riceys in the Aube. Malolactic fermentation is allowed to happen naturally and sulfite levels are kept between 20 and 30 milligrams per liter. The wine is vinified in stainless steel tanks, with a small percentage of Pinot Noir in oak barrels, followed by more than 2 years on the lees in the bottle (sur lattes). Dosage is kept below 3 grams per liter and the wine is bottled unfinned and unfiltered.

**TASTING NOTES**

Brut Rosé is racy and high-toned thanks to its high percentage of Chardonnay with just 5% Pinot Noir providing a pale melon color. The wine is firmly dry while showing the texture and richness that comes from nearly three years aging on its lees. High energy and nerve are the lasting impressions of any Leclerc Briant Champagne.

**VINEYARD & PRODUCTION INFO**

Soil composition:	Calcareous and Clay
Elevation:	264-396 feet
Vines/acre:	3200-3600
Yield/acre:	3.9-4.8 tons
Year vineyard planted:	1975
Harvest time:	September
Bottles produced of this wine:	7,830
Average Wine Age:	30
Certified Eco-Friendly Practices:	Biodynamic-Demeter
Certified Organizations:	Ecocert

**WINEMAKING & AGING**

Varietal composition:	95% Chardonnay, 5% Pinot Noir
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15-45 days
Fermentation temperature:	61-79 °F
Malolactic fermentation:	Yes
Type of aging container:	Barrels and Stainless steel tanks
Age of aging container:	2-7 years
Type of oak:	French
Length of bottle aging:	24-36 months
Prefermentation technique:	Static Settling
Time on its skins:	12-36 hours
Total SO <sub>2</sub> :	28 mg/L

**ANALYTICAL DATA**

Alcohol:	12%
pH level:	3.1
Residual sugar:	3.75 g/L
Acidity:	4.46 g/L
Dry extract:	21.6 g/L