

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
Region: Champagne
Country: France

Leclerc Briant Millésime Extra Brut 2009

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 part of the 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 8 hectares of biodynamically farmed vineyards.

Vintage 2009 is produced from 40% Chardonnay; 40% Pinot Noir and 20% Pinot Meunier from the Premier Cru village of Cumières. Fermentation and aging for 7-8 months in stainless steel and cement tanks is followed by 80-100 months aging in bottle sur lattes. The wine received a low dosage and is bone dry with just 4 grams per liter of residual sugar. 7,000 bottles produced.

TASTING NOTES

This wine shows unexpected richness for an Extra Brut thanks to 80-100 months aging on its lees before disgorgement and the ripe character that comes with an opulent vintage like 2009. An expansive nose of lemon curd, white flowers and bread notes leads to a palate that shows a mouth coating richness and a lingering saltiness on the finish.

FOOD PAIRING

Gastronomic Champagne is the goal of Leclerc Briant and all of their wines are intended to accompany fine cuisine. Vintage 2009 can be paired with full-flavored dishes of considerable weight such as lobster or crayfish served with toasted brioche or sautéed turbot with puréed root vegetables. A classic rabbit with a mustard sauce or roasted chicken would both match the weight of this texturally rich Champagne.

WINEMAKING & AGING

Varietal composition: 40% Chardonnay, 40% Pinot Noir, 20% Pinot Meunier