

CHAMPAGNE
**LECLERC
BRIANT**
Épernay, France



PRODUCER PROFILE

Estate owned by: Mark Nunnally & Denise Dupré; Frédéric Zeimett; Hervé Jestin
Winemaker: Hervé Jestin
Total acreage under vine: 25
Estate founded: 1872
Winery production: 2,100 Bottles
Region: Champagne
Country: France

Leclerc Briant La Croisette 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 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 19.7 acres of organically farmed vineyards.

La Croisette is the jewel of Leclerc Briant, a 1.5 acre vineyard adjacent the winery in Épernay, remarkably never treated with chemicals. "La Croisette" is the name of a little pathway near the winery that overlooks Épernay and lends its name to the vineyard. This 100% Chardonnay spends 10 months in a mix of oak barrels and terra cotta eggs, and then minimum of 24 to 36 months sur lattes. The wine receives no dosage. 2,500 bottles produced.

TASTING NOTES

Very refined and intricate, etched with mineral and citrus. At La Croisette, chalk is mixed with clay and loam giving an unsuspecting an impression of roundness on the palate. The finish is lingers with flavors of citrus, almond and minerals. La Croisette often shows a Burgundy character reminding some tasters of Puligny-Montrachet.

VINEYARD & PRODUCTION INFO

Soil composition:	Clay-Loam
Elevation:	264-396 feet
Vines/acre:	3200-3600
Yield/acre:	3.9-4.8 tons
Year vineyard planted:	1958
Harvest time:	September
Bottles produced of this wine:	2,100
Average Wine Age:	40
Certified Eco-Friendly Practices:	Biodynamic-Demeter
Certified Organizations:	Ecocert

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
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 Terracotta
Age of aging container:	2-7 years
Type of oak:	French
Length of aging before bottling:	10 months
Length of bottle aging:	24-36 months
Prefermentation technique:	Static Settling
Time on its skins:	12-36 hours

ANALYTICAL DATA

Alcohol:	12%
pH level:	3
Residual sugar:	3 g/L
Acidity:	6.4 g/L
Dry extract:	25.8 g/L