

CHAMPAGNE  
**LECLERC  
BRIANT**  
*Epernay, 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  
Country: France

**Leclerc Briant Le Clos des Trois Clochers Brut Zéro  
2017**

**WINE DESCRIPTION**

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

Ten hectares of vineyard 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 the Grand Cru villages of Cramant and Le Mesnil-sur-Oger in the Côte des Blancs. Leclerc Briant also holds long-term contracts with another 8 hectares of biodynamically farmed vineyards.

Le Clos des Trois Clochers is from a single 0.3-hectare plot in the premier cru village of Villers-Allerand on the north side of Montagne de Reims. The west-facing "clos of three steeples" is planted to 100% Chardonnay with an average vine age of 35 years. Spontaneous fermentation and aging take place in used 225-liter French oak barrels for 9 months followed by 36 months aging sur lattes. The wine receives no dosage with just 1.65 grams per liter of residual sugar. 1,600 bottles produced.

**TASTING NOTES**

Clos des Trois Clochers shows notes of flint, star anise and breadcrumbs with hints of lemon and fresh hazelnuts. After a moment in the glass, the wine displays notes of licorice, peach, and grapefruit come through with lemon zest, cashew nuts, blackcurrant buds and the scent of acacia and roses.

**FOOD PAIRING**

Gastronomic Champagne is the goal of Leclerc Briant and all their wines are intended to accompany fine cuisine. Seafood with a saline character such as grilled prawns or langoustines drizzled with oil and sea salt or broiled sardines with lemon and parsley work well with this wine.

**VINEYARD & PRODUCTION INFO**

Vineyard name:	Le Clos des Trois Clochers
Vineyard size:	0.3-hectare
Soil composition:	Calcareous Clay-Loam
Average Wine Age:	35 years

**WINEMAKING & AGING**

Varietal composition:	100% Chardonnay
Fermentation container:	Oak Barrel
Fining agent:	Vegan
Type of aging container:	French Oak Barrel
Length of aging before bottling:	9 months
Length of bottle aging:	Minimum 36 months sur lattes
Total SO <sub>2</sub> :	21 mg/L

**ANALYTICAL DATA**

Alcohol:	12%
pH level:	3.08
Residual sugar:	1.15 g/L
Acidity:	4.57 g/L
Dry extract:	19.6 g/L