

Our partner:

Champagne
Fromentin Leclapart

A BOUZY
Grand Cru

Champagne FROMENTIN-LECLAPART

AOC Champagne, Vallée de la Marne

Récoltant Manipulateur (RM)



Champagne made exclusively with Pinot Noir and Chardonnay grapes from 100% Grand Cru plots.

Winery overview:

Barbara & Jean-Baptiste present their Grands Crus classified champagnes in Bouzy in the heart of champagne on the Côte des Noirs.

The Fromentin Leclapart family winery has been passed down for 5 generations. They develop with passion and know-how Champagnes and quality wines. At the property, the atmosphere is between tradition and modernity.



Champagne FROMENTIN-LECLAPART
Brut Grand cru – Tradition

Champagne FROMENTIN-LECLAPART
Extra Brut Grand cru

Champagne FROMENTIN-LECLAPART
Brut Grand cru – Rosé

Champagne FROMENTIN-LECLAPART
Brut Grand cru – Blanc de noirs



Grape Varieties:

70% pinot noirs, 30% Chardonnay

Tasting

Its nuances of apple and pear impose themselves on the nose. The palate lacks a bit of freshness but remains interesting with its fruitiness.

Analyses

Alcohol : 12,5°
Dosage: 8g/l



Grape Varieties:

70% pinot noirs, 30% Chardonnay

Tasting

Pale yellow in color and the stream of small bubbles rising to the surface. The nose shows classic notes of green apple, apricot and pear with a light toasty character. The palate is dry, light bodied and the acidity braces the sides of my mouth. A lovely freshness in the finish.

Analyse

Alcohol : 12,5°
Dosage: 2g/l



Grape Varieties:

30% Pinot noirs, 30% Chardonnay, 40% pinot Meunier

Tasting

Salmon and brick color and a complex and elegant nose expressing itself on an aromatic palette of strawberry, gooseberry, pink praline and cocoa. The mouth reveals a creamy texture and elegant tannins. Champagne to discover on a gratin of pink grapefruit in a sabayon.

Analyse

Alcohol : 12,5°
Dosage: 9g/l



Grape Variety:

100% Pinot noirs

Tasting

Pale golden in color, nice mousse, medium+ perlage. Don't over chill this champagne, 8-9C is still fine for serving. Yeast, French pear, red fruit tart, citrus, hazelnut, apples, and minerals — not entirely dry, with some sweeter fruit notes on the palate. Butter pan-seared salmon makes a natural pairing.

Analyse

Alcohol : 12,5°
Dosage: 8g/l

Champagne FROMENTIN-LECLAPART
Brut Grand cru - Millésimé

Champagne FROMENTIN-LECLAPART
Brut Grand cru – Cuvée Barbara



Grape Varieties:

50 % Chardonnay, 50% Pinot noirs

Tasting

Half-white, half-black (Pinot Noir), this vintage brut from the beautiful year 2012 seduces with its intensely fruity, ripe and gourmet aromatic expression: white or yellow fruits, mirabelle plum tart and dried fruits. Balanced and persistent, the mouth adopts the same candied register, toned up on the finish by a touch of freshness.

Analyse

Alcohol : 12,5°
Dosage: 8g/l



Grape Varieties:

80% Chardonnay, 20% Pinot noir,

Tasting

Made from a majority of Pinot Noir (80%) supplemented by Chardonnay, this cuvée releases aromas of acacia, combined with evolved notes of liquorice, honey and walnuts.

These aromas flourish in a well-proportioned, fat and consistent palate. A beautiful maturity.

Analyse

Alcohol : 12,5°
Dosage: 8g/l