

Our partner:



## Champagne Daniel LECLERC AOC Champagne, Côte des Bars Récoltant Manipulateur (RM)



*Since 35 years*

### Winery overview:

Located in the heart of the Côte des Bar, our farm covers nearly 7.5 hectares on the Maison Rouge estate, surrounded by the vines of our region.

For more than 35 years, they have been able to develop their vines to bring you an authentic Champagne, available in five ranges, ranging from Cuvée Brut to Champagne Rosé.

From the vine to the cellar, the elaboration of champagne is done with respect for the Champagne terroir.

The know-how and respect for wine-growing traditions, combined with modern techniques and materials, allow them to obtain cuvées as different as they are surprising and subtle.



Champagne

## Champagne D.LECLERC Brut – Tradition



**Grape Varieties:** 60% pinot noirs, 20% Chardonnay and 20% pinot Meunier

### Tasting

Beneath its pale yellow color with golden reflections, this champagne, 100% Pinot Noir, reveals a nose with aromas of fresh fruit enhanced by a hint of citrus.

The mouth, ample and greedy is raised by a tonic effervescence.

**Pairing:** This Champagne is the ideal companion for an aperitif.

### Analyses

Alcohol : 12,5°  
Dosage: 8 gr/l

## Champagne D.LECLERC Brut – Réserve



**Grape Variety:** 100% pinot noirs

### Tasting

This Champagne, 100% Pinot Noir, is a wine of character.

The nose offers a complex aromatic palette which blends aromas of ripe fruit with notes of roasted coffee and spices.

The ample and creamy palate elegantly reveals the character of the Pinot Noir.

**Pairing:** With pan-fried foie gras, white meat (poultry, veal, sweetbreads) with morels, scallop carpaccio with truffles.

### Analyses

Alcohol : 12,5°  
Dosage: 9 gr/l

## Champagne D.LECLERC Brut – Cuvée Gabin



**Grape Variety:** 100% Chardonnay

### Tasting

This Champagne is a pure Chardonnay, the wines are vinified and aged in oak barrels for 7 months before aging quietly for 5 years in our cellars.

The fine, delicate nose, with melted oak, reveals notes of brioche, grilled, orange peel, then opens on aromas of dried fruits (apricot, pineapple) with a hint of honey. This nose precludes to a creamy and harmonious mouth.

**Pairing:** Food with iodized flavors raw or cooked, raw and marinated fish, seafood platters. Dessert based on dried fruits, hazelnuts, walnuts.

### Analyses

Alcohol : 12,5°  
Dosage: 8 gr/l

## Champagne D.LECLERC Brut – Rosé



**Grape Varieties:** 50% pinot noirs and 50% pinot Meunier

### Tasting

This Rosé Champagne, made from a blend of our best black grapes, has a pink color with slightly tiled reflections.

The nose is expressed with aromas of jammy strawberries, small red fruits, enhanced by notes of spices and liquorice.

The mouth, aromatic and creamy, presents a beautiful harmony.

**Pairing:** Oriental dish (prune tagine), roasted duck breast, fresh fruit dessert.

### Analyses

Alcohol : 12,5°  
Dosage: 8 gr/l

## Champagne D.LECLERC Brut – Cuvée rosé de saignée



**Grape Variety:** 100% Pinot noirs

### Tasting

This Cuvée with an intense ruby color is the result of vinification in rosé de saignée, with a short maceration of our Pinot Noir grapes from our heart plot, Les Protelles.

The nose is blooming and greedy. Dominant notes of fresh red fruits (strawberry, raspberry) mingle with delicate citrus nuances combined with a floral and spicy touch.

On the palate, the attack is fresh. It then develops a fleshy and creamy mouthfeel. The finish is persistent and fruity.

### Analyses

Dosage: 8 gr/l

