



## Château d'Avize 2014

*"A champagne that combines the freshness of the vintage with the richness of the terroir."*

CHAMPAGNE  
**LECLERC  
BRIANT**

*Épernay, France*

## Château d'Avize 2014

### BLEND



### ELABORATION

Grand Cru Côte des Blancs  
Vinified and aged in barrels

Bottled: July 2015  
Disgorgement: May 2024  
Dosage: 2.7 g/l

### RECOMMENDATION

Service temperature : 10 to 12°C

### THE SENSES

Eye : The champagne displays a bright, satin-like, and quite fluid appearance, with a pale golden color, and lemon yellow reflections that bring depth and enhance the perceived intensity.

Nose : The first nose reveals a smoky, woody, and fruity character, with notes of toasted brioche, roasted almond, bergamot, lime, and ginger. After airing, fruity and infusion nuances emerge, such as candied pear, peach, fresh hazelnut, and a variety of mild spices.

Mouth : The Champagne presents a clear and rich texture, with a creamy effervescence. Its fruity substance is crisp and structured, accentuated by a lively lemony acidity. The finish delivers a lingering tactile sensation and a freshness reminiscent of the vintage.

Pairings : This champagne pairs perfectly with a cod fillet, parsnip mousseline and chestnuts, Arabica sauce, a truffle-infused white meurette egg, pasta with gorgonzola cream, or a roasted monkfish casserole with cep, oyster mushrooms, and spinach jus.

### CONDITIONING

Bottle



Brand of the Year 2022

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“ This is sharp, focused and precise, with tension and energy. Tons of citrus peel, grapefruit, dried apples, chalk, nutmeg and biscuits on the nose. It's medium-bodied, compact and textured. Chalky minerality. Long and very dry. One for the cellar. Drink or hold. ”

– Août 2024

