



CHAMPAGNE
**POINTILLART
LEROY**
— FONDÉ EN 1910 —

Corps et Esprit was born from the union of the mineral Chardonnay and the expression of our terroir. Shaped by the imagination of men and women devoted to their land, Corps et Esprit enhances the unique Chardonnay grape variety that expresses itself in a perfect unison with our Premier Cru terroir.



CORPS ET ESPRIT

BRUT - BLANC DE BLANCS

BLENDING

100 % Chardonnay

Made with the Harvest base of 2017

100 % made with the first pressing

Partial malolactic fermentation

Corps et esprit has a luminous hue, which is pale-yellow in colour with silver-yellow highlights.

The first nose is light and reveals iodised breezes, perfumes of acacia and fruity notes of lemon and blanched almond. Then, it expresses itself into a pastry registry with notes of fresh rose, yellow grapefruit and touches of white peach.

In the palate, the bubbles are supple and fresh. It develops a fruity and pulpy structure supported by a vibrant lemon acidity. You will find again some cleanness in the middle palate guided by the sandy soil minerality that brings the wine a subtle saltiness, a crumbly texture and a long-lasting mouth. The whole is elegant and balances a mellow finish which is only spiced by a lemon-iodine duo that reminds the freshness of our terroir.

WINE AND FOOD PAIRING

- "Fines de Claire" oysters
- Crab meat and basil espuma
- Salmon gravlax
- Poached bass and champagne sauce made with brown butter
- Lobster tail roasted with lemon butter

DOSAGE

Dosage made from a 7 g/l homemade liqueur.

AVAILABLE IN

Bottle – 75 cl

4 rue Villers-aux-Nœuds
51500 Ecueil - FRANCE
Tél. : +33 (0)3 26 49 77 24
contact@champagne-pointillart-leroy.com
www.champagne-pointillart-leroy.com

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