



CHAMPAGNE  
**POINTILLART  
LEROY**

—FONDÉ EN 1910—

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



## CORPS ET ESPRIT

### BRUT - BLANC DE BLANCS

#### BLENDING

100% made with Chardonnay  
Made with the harvest of 2011  
100% made with the cuvée (first pressing that produces a high quality juice)  
Malolactic fermentation

"Corps et Esprit" has a pale yellow colour with pale hints of light green.

The nose firstly brings aromas of brioche and smoke with some minerality and pureness. Then, you will be seduced by its aniseed notes of fennel, garigue and by white fruits like mirabelle and white peach. This wine has a delicate and subtle universe.

The palate perfectly reveals citrus fruits with zest of lime and grapefruit. The wine expresses all its intensity in the palate. This cuvée made with one single grape variety is certainly the best expression of the terroir of Écueil .

#### WINE & FOOD PAIRING

Tone on tone pairing: cep risotto, fish carpaccio with olive oil.

Contrasted pairing: avocado mousse and chestnut cream, Parma ham chiffonnade, sushi.

#### DOSAGE

Dosage from rectified concentrated grape musts at 7-8 g/l.

#### 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