

CHAMPAGNE XAVIER LECONTE

à Troissy-Bouquigny

ENSŌ



Assemblage : 100% Meunier

Terroir : Troissy

Vinification : In stainless steel tanks and in barrels

Année de récolte : 2022

Vieillissement en caves : 2 years minimum

Dosage : 3 g/l – Brut

Œil : The colour is pale yellow with golden highlights.

Nez : An elegant nose with floral notes (acacia) and fresh fruit, opening up to aromas of toasted bread.

Bouche : The palate is generous, with aromas of ripe yellow fruits, pastries and buttery notes.

Dégustation : Whether for an evening with friends or a family gathering, this full-bodied and warm cuvée is the perfect companion for all of life's simple pleasures.

Champagne



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