



CHAMPAGNE XAVIER LECONTE

à Troissy-Bouquigny

TRAITS D'UNION



L'HÉRITAGE DE XAVIER

This cuvée passed down the witness from generation to generation.

Blend : 70% Pinot Noir, 30% Meunier

Terroir : Troissy and Dormans. Mostly harvested from the plot « Le Clos de Poiloux ».

Vinification : Stainless steel tanks and oak barrels

Harvest : 60% of harvest 2014 and 40% of reserve wines (from big oval barrels).

Ageing on lees : 4 years minimum

Dosage : 7 g/l

Appearance : Gold robe.

Nose : Complex nose with an association of mature fruits (apricot, peach), dried fruits (nuts), butter and spices.

Palate : Ample attack, the mouth is on gingerbread, nuts, mature peach and acacia flavor.

Pairing suggestions : This complex cuvée is the perfect accompaniment to meal.

Awards :



Available in bottle 75 cl