



CHAMPAGNE
XAVIER LECONTE

à Troissy-Bouquigny

TRAITS D'UNION

Le Charme d'Anais



Only the best chardonnay grapes were selected to create this cuvée. Elegant, fine and floral, it is just like Anaïs Leconte.

Blend : 100% Chardonnay

Terroir : Troissy. Mostly harvested in the plot « Les Longues Raies ».

Vinification : Stainless steel tanks and oak barrels

Harvest : Vintage 2013

Ageing on lees : 5 years minimum

Dosage : 7 g/l

Appearance : Gold robe.

Nose : Fresh aromas of white flowers (acacia, jasmine), citrus fruit, mandarin and pineapple.

Palate : Fresh attack, a very nice mouth with delicacy and subtlety.

Pairing suggestions : This vintage can be served with aperitif or meal.

Available in bottle 75 cl

Champagne



de A à Z !...



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