

CHAMPAGNE
XAVIER LECONTE

à Troissy-Bouquigny

*Scellés
de TERROIRS*

LIEU-DIT
LES COTEAS
2016



Blend : 100% Meunier

Terroir : Troissy – from the plot « Les Cotéas »

Surface area : 66 ares

Age of the vines : 50 years old

Vinification : Oak barrels

Harvest : Vintage 2016 – Harvested on 22/09/2016

Production : 1048 bottles

Ageing on Lees : 5 years minimum

Dosage : 3,5 g/l – Extra-Brut

Appearance : Yellow robe with gold tint.

Nose : On the first nose, floral aromas emerge, which then open up to reveal smoky notes, peach, and acacia honey.

Palate : The attack is fresh and tasty, with lovely ripeness. The palate is ample and autumnal, featuring flavors of baked apple, cinnamon, and honey. Smoky notes reappear, accompanied by a hint of hazelnut

Pairing suggestions : This gastronomic champagne will pair beautifully with dishes of white meats in sauce or with mature pressed cheeses.



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