



CHAMPAGNE XAVIER LECONTE

à Troissy-Bouquigny

TRIPTYQUE HISTORIQUE



Signature du Hameau

This cuvée is the representation of our estate with its grape selections. It is also the reflection of our vinification methods.

Blend : 80% Meunier, 15% Pinot Noir and 5% Chardonnay

Terroir : Troissy

Vinification : Stainless steel tanks and oak barrels

Harvest : 60% of harvest 2015 and 40% of reserve wines (from big oval barrels).

Ageing on lees : 2 years minimum

Dosage : 8 g/l

Appearance : The robe is gold.

Nose : Intense aromas of mature fruits : peach, mirabelle plum, mingled with butter, vanilla and mocha coffee.

Palate : Ample attack. An association of mature fruits (apricot, peach), dried fruits (nuts) and freshness. The grilled aromas dominate on the finale.

Pairing suggestions : This complex cuvée can be served with aperitif and meal.

Awards :



Available in bottle 75 cl, magnum 150 cl and jeroboam 300 cl