

CHAMPAGNE
Xavier Alexandre
INDEPENDENT WINEGROWER



BLANC DE BLANCS
2013 Brut

Blend

100% Chardonnay

Terroir

Courmas, Saint Lumier en Champagne

Vinification

Harvest 2013

40% vinified in oak barrels

Partial malolactic fermentation

Dosage 7 g/L

Eye

Deep gold colour, with generous fine bubbles.

Nose

Fresh and vinous, with aromas of white flowers, pineapple, ripe citrus, fresh butter and candied lemon.

Mouth

Elegant and creamy, with notes of yellow fruits, citrus aromas with a beautiful minerality and a persistent final length.

Wine Food Pairing

This champagne can be associated with scallops, oysters, any seafood, and grilled sole or salmon with a champagne sauce.

www.champagne-xavier-alexandre.com

champagne.xavieralexandre@orange.fr



1 Chemin de Marfaux
F - 51390 COURMAS
Tel +33 (0)6 26 07 04 08