

C H A M P A G N E

Xavier Alexandre

INDEPENDENT WINEGROWER



Sélection Brut

Blend

48 % Pinot Meunier
37 % Chardonnay
15 % Pinot Noir

Terroir

Courmas and others villages

Vinification

Aged 5 years in cellar
30% of reserve wines
Partial malolactic fermentation

Dosage 8 g/L

*Also available in MAGNUM and HALF BOTTLE
Available in Demi-Sec (34g/L) or Extra Dry (13g/L)*

Eye

A beautiful straw yellow dress with fine bubbles forming a creamy foam.

Nose

Fresh and delicate with sweet plums aromas, white flowers, yellow fruits, candied citrus peel.

Mouth

An ample fruity taste with a round and fresh structure, notes of pear and crushed berries with an amazing length.

Wine Food Pairing

This champagne is paired with asparagus, an old-fashioned veal blanquette, a brie de Meaux or an old Comté cheese with dried fruits.

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