

CHAMPAGNE
Xavier Alexandre
INDEPENDANT WINERGROWER



GRANDE RESERVE
Premier Cru Brut

Blend

42 % Pinot Noir
38 % Chardonnay
20 % Pinot Meunier

Terroir

Champillon, Dizy, Coulommès la Montagne, Ville-Dommage.

Vinification

Aged 7-8 years in cellar
30% of reserve wines
20% vinified in oak barrels
Partial malolactic fermentation

Dosage 7 g/L

Also available in JEROBOAM

Eye

Dense and intense gold colour, with elegant fine bubbles.

Nose

Fine and complex on woody and buttery aromas, yellow fruits, sweet spices, vanilla.

Mouth

Wine with a good structure, tense, notes of crunch biscuits and yellow fruits, full of freshness with a nice citrus bitterness.

Wine Food Pairing

This champagne can be served with a creamy veal side with morels,
a chicken tagine with apricot or roasted poultry.

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L'abus d'alcool est dangereux pour la santé. A consommer avec modération.