

CHAMPAGNE
Xavier Alexandre
INDEPENDENT WINEGROWER



SIGNATURE A 2009
Premier Cru Brut

Blend

50 % Chardonnay
27 % Pinot Noir
23 % Pinot Meunier

Terroir

Champillon, Dizy, Ville-Dommange

Vinification

Harvest 2009
100% fermentation in oak barrels
No malolactic fermentation
No filtration

Dosage 5 g/L

Also available in MAGNUM

Eye

Pretty golden dress with a creamy effervescence, fine and elegant bubbles.

Nose

Fresh and vinous, with fine vanilla notes, on a floral and mineral touches, a delicat citrus, a finish with hazlnut nuances, toffe, spices.

Mouth

The wine is structured, ample, the mouth is saline with complexe aromas, the bubble is fine, evanescent, with a beautiful perisitent freshness.

Wine Food Pairing

This wine reveals itself on gastronomic dishes, foie gras, grilled lobster, pan-fried of chanterelles, a poularde de Bresse with morels, or an Opera chocolat dessert.

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