

CHAMPAGNE  
*Xavier Alexandre*  
INDEPENDENT WINEMAKER



**SIGNATURE A 2010**  
**Premier Cru Brut**

**Blend**

50 % Chardonnay  
27 % Pinot Noir  
23 % Pinot Meunier

**Terroir**

Champillon, Dizy, Ville-Dommange

**Vinification**

Harvest 2010  
100% fermentation in oak barrels  
No malolactic fermentation  
No filtration

**Dosage 5 g/L**

*Exist in Magnum*

**Eye**

Very bright golden yellow dress, numerous and fine bubbles forming an elegant cord.

**Nose**

Rich, mature and complex, with candied citrus, grapefruit and lemon essences. Fragrances of white acacia and hawthorn flowers, as well as notes of roasted dried fruits, buttered and honeyed touches and toasted and toasted scents.

**Mouth**

Attack in the mouth enveloping and fleshy, with tangy accents, and in the end corpulent with a chiseled freshness.

**Wine Food Pairing**

This wine reveals itself on gastronomic grilled lobsters, caviar, foie gras, pan of chanterelles, a poularde de Brisse with morilles, or an opera dessert.

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