

CHAMPAGNE  
*Xavier Alexandre*  
INDEPENDENT WINEMAKER



**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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