

CHAMPAGNE
Xavier Alexandre
INDEPENDENT WINEGROWER



ZERO DOSAGE
Premier Cru Brut Nature

Blend

45 % Pinot Noir
40 % Chardonnay
15 % Pinot Meunier

Terroir

Champillon, Dizy, Coulommès la Montagne

Vinification

Aged 4 years in cellar
40% of reserve wines
Partial malolactic fermentation

Dosage 0 g/L

Eye

Beautiful light yellow colour sprinkled with golden nuggets, with fine and elegant bubbles.

Nose

Ripe and spicy, with toasted bread aromas, lemon cake and notes of white fruits, white flowers.

Mouth

Fresh, lively attack, with a creamy effervescence, and delicate fruity aromas with a nice refreshing saline bitterness

Wine Food Pairing

This champagne reveals itself with a platter of seafood, oysters, salmon tartare, roasted turbo, monkfish with marmoricaine sauce or goat cheese.

www.champagne-xavier-alexandre.com

contact@champagne-xavier-alexandre.com



1 Chemin de Marfaux

F - 51390 COURMAS

Tel +33 (0)6 26 07 04 08