

CHAMPAGNE
Xavier Alexandre
INDEPENDENT WINEMAKER



ZERO DOSAGE
Premier Cru Brut Nature

Blend

35 % Chardonnay
35 % Pinot Noir
30 % 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.

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