

CHAMPAGNE
Xavier Alexandre

INDEPENDANT WINEGROWER
IN COURMAS



BLANC DE BLANCS 2018

Blend

100% Chardonnay

Terroir

Courmas, Saint Lumier en Champagne

Winemaking

Harvest 2018

40% vinified in oak barrels

Partial malolactic fermentation

Dosage BRUT : 6 g/L

Eye

Deep gold colour, generous with fine bubbles.

Nose

Fresh and vinous, with aromas of white flowers, ripe citrus, pineapple, fresh butter and candied lemon.

Mouth

Elegant and creamy, with notes of yellow fruits, citrus aromas, with a beautiful minerality and a persistent final length.

Wine Food Pairing

This champagne can be associated with roasted scallops, sole meunière, salmon with champagne sauce, and pineapple yuzu dessert

www.champagne-xavier-alexandre.com

contact@champagne-xavier-alexandre.com



1 Chemin de Marfaux

F - 51390 COURMAS

Tel +33 626 07 04 08