



INDEPENDANT WINEGROWER
IN COURMAS



BLANCS DE NOIRS

Premier Cru

Blend

70 % Pinot Noir
30 % Meunier

Terroir

Champillon, Dizy, Coulommies la Montagne

Winemaking

Harvest 2019
25% vinified in oak barrels
Partial malolactique fermentation

Dosage **BRUT** 4,5 g/L

Eye

Sparkling color of a golden yellow, many very fine bubbles.

Nose

Powerful and elegant on tangy aromas of raspberries, and discreet notes of juniper berry.

Mouth

Harmonious and delicate with almond aromas of fresh almond, liquorice, just picked red fruits, fresh fruits and lively citrus fruits. Some notes of hops and beautiful bitters with its length in the mouth.

Wine Food Pairing

This champagne can be served as an aperitif dinner with cold cuts, pâté en croûte, or accompanied by stuffed poultry, aged Comté cheese or a chocolate entremets.

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