

CHAMPAGNE

*Xavier Alexandre*

INDEPENDANT WINEGROWER  
IN COURMAS



## SELECTION

### Blend

40 % Meunier  
40 % Chardonnay  
20 % Pinot Noir

### Terroir

Courmas and others villages

### Winemaking

Aged 4-5 years in the cellar  
30% of reserve wines  
Partial malolactic fermentation

**Dosage BRUT** 7 g/L

*Available in Magnum and Half bottle*

### Eye

A beautiful straw yellow dress with fine bubbles forming a creamy foam.

### Nose

Fresh and delicate, with white flowers aromas, sweet plums, candied citrus peel.

### Mouth

An ample fruity taste with a round and fresh structure, notes of pear and crushed berries with an amazing length.

### Wine Food Pairing

This champagne is paired with asparagus, an old-fashioned veal blanquette, a Brie de Meaux or an old Comté cheese with dried fruit.

[www.champagne-xavier-alexandre.com](http://www.champagne-xavier-alexandre.com)

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