

CHAMPAGNE
Xavier Alexandre

INDEPENDANT WINEGROWER
IN COURMAS



SIGNATURE A 2012
Premier Cru

Blend

50 % Chardonnay
27 % Pinot Noir
23 % Meunier

Terroir

Champillon, Dizy, Ville-Dommange

Winemaking

Harvest 2012
Vinified in oak barrels
No malolactic fermentation

Dosage BRUT 4,5 g/L

Eye

Very bright golden yellow dress, numerous and fine bubbles forming an elegant cord.

Nose

Rich, mature and complex, with candied citrus, grapefruit and lemon essences. Fragrances of white acacia and hawthorn flowers, as well as notes of roasted dried fruits, buttered and honeyed touches and toasted and toasted scents.

Mouth

Attack in the mouth enveloping and fleshy, with tangy accents, and in the end corpulent with a chiseled freshness.

Wine Food Pairing

This wine reveals itself on gastronomic grilled lobsters, caviar, foie gras, pan of chanterelles, a poularde de Brisse with morilles, or an opera dessert.

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