

CHAMPAGNE
Xavier Alexandre
INDEPENDANT WINEGROWER
IN COURMAS



ZERO DOSAGE Premier Cru

Blend

40 % Chardonnay
30 % Meunier
20 % Pinot Noir

Terroir

Champillon, Dizy, Coulommès la Montagne

Winemaking

Aging in cellar 4 to 5 years
40% of reserve wines
Partial malolactic fermentation

Dosage **BRUT NATURE** 0 g/L

Eye

Beautiful light yellow colour sprinkled with golden nuggets, with fine and elegants bubbles.

Nose

Ripe and spicy, with toasted bread aromas, lemon cake and notes of white fruits.

Mouth

Fresh, lively and complex, a creamy effervescence, delicate fruity aromas, with a saline and bitterness taste tot he final note.

Wine Food Pairing

This champagne is perfect as an aperitif with sushi.
It reveals itself with a platter of seafood, oysters, seared tuna, salmon tartare or scallop carpaccio.

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