

CHAMPAGNE
Xavier Alexandre

INDEPENDANT WINEGROWER
IN COURMAS



AUTHENTICA
Premier Cru

Blend

60 % Meunier
40 % Chardonnay

Terroir

Coulommès la Montagne,
Vrigny, Ville-Dommange

Winemaking

Aged 5-6 years in the cellar
40% of reserve wines
Partial malolactic fermentation

Dosage EXTRA-BRUT : 3 g/L

Eye

A shiny golden dress with accompanied by fine bubbles.

Nose

Nice and ripe fruits, aromas with fresh pear, white freshed fruits with flowers at the final touch.

Mouth

Lively and mineral keeps all its freshness. Continuous presence yellow fruits supporting the evolution of a generous taste in the mouth.

Wine Food Pairing

This champagne can be served with a platter of sea food and shellfish, or barbecue, paella, and a shortbread apricot pie.

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