

CHAMPAGNE
Xavier Alexandre

INDEPENDANT WINEGROWER
IN COURMAS



GRANDE RESERVE
Premier Cru

Blend

40 % Pinot Noir
40 % Chardonnay
20 % Meunier

Terroir

Champillon, Dizy,
Coulommès la Montagne, Ville-Dommage.

Winemaking

Aged 5-6 years in the cellar
30% of reserve wines
20% vinified in oak barrels
Partial malolactic fermentation

Dosage BRUT 6,5 g/L

Available in Jeroboam

Eye

Dense and intense gold colour, with elegant fine bubbles.

Nose

Fine and complex on woody and buttery aromas, spices, yellow fruits and vanilla.

Mouth

Wine with a good structure, tense, notes of crunch biscuits, full of freshness with a nice final citrus touch.

Wine Food Pairing

This champagne is served with a creamy veal side with morels,
a roasted poultry or a preserved lemon chicken tagine.

www.champagne-xavier-alexandre.com

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