

CHAMPAGNE
Xavier Alexandre
INDEPENDENT WINEGROWER



AUTHENTIC'A
Premier Cru Extra Brut

Blend

60 % Pinot Meunier
40 % Chardonnay

Terroir

Coulommès la Montagne, Vreigny, Ville-Dommange

Vinification

Aging in cellar 5 to 6 years
40% of reserve wines
Partial malolactic fermentation

Dosage 3 g/L

Eye

A shiny golden dress with accompanied by many fine bubbles.

Nose

Very Nice aromas of ripe fruit, fresh pear, spices, white flowers and white fleshed fruits.

Mouth

Lively and mineral, with a very quenching saline bitterness, on notes of yellow fruits, and a persistent finish freshness.

Wine Food Pairing

This champagne can be served with a salmon carpaccio, a scallop tartare, a seafood paella, or accompanied by an apricot shortbread pie.

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