

CHAMPAGNE
Xavier Alexandre
INDEPENDENT WINEMAKER



BLANC DE BLANCS
2014 Brut

Blend

100% Chardonnay

Terroir

Courmas, Saint Lumier en Champagne

Vinification

Harvest 2014

40% vinified in oak barrels

Partial malolactic fermentation

Dosage : 7 g/L

Eye

Deep gold colour, generous with fine bubbles.

Nose

Fresh and vinous, with aromas of white flowers, ripe citrus, pineapple, fresh butter and candied lemon.

Mouth

Elegant and creamy, with notes of yellow fruits, citrus aromas, with a beautiful minerality and a persistent final length.

Wine Food Pairing

This champagne can be associated with scallops, oysters, any seafood, and grilled sole or salmon with a champagne sauce.

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