

CHAMPAGNE
Xavier Alexandre
INDEPENDENT WINEMAKER



CUVÉE RUBIS

Premier Cru Brut Rosé

Blend

35 % Pinot Noir
35 % Pinot Meunier
30 % Chardonnay

Terroir

Champillon, Dizy, Coulommès la Montagne, Ville-Dommange

Vinification

Aging in cellar 7 to 8 years
30% of reserve wines
20% vinified in oak barrels
Partial malolactic fermentation
12% produced as a red wine non-filtered

Dosage 7 g/L

Eye

Bright pink with coppery reflects, the dress is punctuated with fine bubbles and generous foam.

Nose

Notes of red fruits, subtle aromas of peony, gooseberry, plum and pink ripe fruits.

Mouth

Round and fruity with lively bubble, tense, salty, persistent final notes, greedy and fresh at the same time.

Wine Food Pairing

This champagne can be served with grilled prawns, roasted lamb chops, strawberry shortbread tart, a raspberry charlotte with pink biscuits from Reims.

www.champagne-xavier-alexandre.com

champagne.xavieralexandre@orange.fr



1 Chemin de Marfaux

F - 51390 COURMAS

Tel +33 (0)6 26 07 04 08