

C H A M P A G N E

Xavier Alexandre

INDEPENDENT WINEMAKER



Sélection Brut

Blend

48 % Pinot Meunier
37 % Chardonnay
15 % Pinot Noir

Terroir

Courmas and others villages

Vinification

Aged 5 years in cellar
30% of reserve wines
Partial malolactic fermentation

Dosage 7 g/L

Available in Magnum and Half bottle

Available in DEMI-SEC (34g/L) or EXTRA DRY (13g/L)

Eye

A beautiful straw yellow dress with fine bubbles forming a creamy foam.

Nose

Fresh and delicate, with white flowers aromas, sweet plums, candied citrus peel.

Mouth

An ample fruity taste with a round and fresh structure, notes of pear and crushed berries with an amazing length.

Wine Food Pairing

This champagne is paired with asparagus, an old-fashioned veal blanquette, a brie de meaux or an old Comté cheese with dried fruit.

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