



# Vinalies Internationales 2022



## Médaille Vinalies OR



**Décerné à**

Champagne Xavier Alexandre

**Pour son**

AOP Champagne premier Cru - Signature A - Blanc 2010

"The golden yellow dress is very bright. While forming an elegant cord, the bubbles, numerous and fine, contribute to a whirlwind that delights the eye. The nose is rich, mature and complex and exudes aromas of candied citrus, grapefruit and lemon. Then, fragrances of white acacia and hawthorn flowers contribute to an olfactory harmony that ends with notes of roasted dried fruits. With aeration, we can distinguish buttered and honeyed touches but also toasted and toasted scents. The palate is enveloping and fleshy, with tangy accents. In the end it is a large champagne with a chiseled freshness.

Other than served as an aperitif, it would go wonderfully with a pan-fried scallop dish with citrus butter."

Catégorie :

n° lot/cuve : L20

25164-VI22-58950

*Diplôme Vinalies*



Didier FAGES  
Président National