

LA CROISSETTE

Lieu-dit : EXTRA BRUT

BLEND

This named place «La Croisette» was the favourite plot of Chantal (Xavier's mother). Year of plantation : 1964 Only Pinot Meunier is present.



VINIFICATION

This cuvée came from the vintage 2007. The vinification in oak barrels reveal the expression of the Terroir and the Pinot Meunier. It stayed 7 years on lattes.



DISGORGING

EXTRA BRUT - 3 g/L



TASTING

Eye :

yellow robe with gold tint

Nose :

Spicy nose (vanilla, white pepper), dried fruit, quince, butter. We can also smell some marks of quince, dried fruits and zest.

Mouth :

it's a complex and unctuous mouth. spicy aroma, truffle, caramel, smoked aroma.

Moments of tasting :

A Champagne for the gastronomy and cheese



CHAMPAGNE
XAVIER LÉCONTE

à Troyes - Bouquigny