



CHAMPAGNE
XAVIER LECONTE

à Troissy-Bouquigny

TRAITS D'UNION

d'Alexis L'INTUITION



Alexis had the inventive idea to blend wines from stainless steel vats and oak barrels.

Blend : 70% Chardonnay, 30% Meunier

Terroir : Troissy

Vinification : Stainless steel tanks and oak barrels

Harvest : 70% of harvest 2013 and 30% of reserve wines (from big oval barrels).

Ageing on lees : 4 years minimum

Dosage : 7 g/l

Appearance : Yellow robe with gold tints.

Nose : White flowers, elegant aromas of apricot, white peach, grapefruit and lemon.

Palate : The attack is on fruits (pear, white peach). A creamy and persistent mouth, good balance between freshness and vividness.

Pairing suggestions : This delicate cuvée can be served with seafood, fish and fine meal.

Awards :



Available in bottle 75 cl and magnum 150 cl