



CHAMPAGNE
XAVIER LECONTE

à Troissy-Bouquigny

*Scellés
de TERROIRS*

LIEU-DIT
LE CLOS DE POILOUX
2010



Blend : 100% Pinot Noir

Terroir : Troissy – from the plot « Le Clos de Poiloux »

Surface area : 78,80 ares

Age of the vines : 30 years old

Vinification : Oak barrels

Harvest : Vintage 2010 – Harvested on 27/09/2010

Production : 583 bottles – 50 magnums

Ageing on lees : 7 years minimum

Dosage : 3,5 g/l – Extra Brut

Appearance : Yellow robe with gold tint.

Nose : The first nose is on woody and buttered aromas. Then it opens onto caramel and vanilla. We can also smell some marks of quince, dried fruits and zest.

Palate : The palate is rich, complex and unctuous with aromas of roasted peach. The finale is saline and refreshing.

Pairing suggestions : A champagne for gastronomy and spicy food.

Awards :



Available in bottle 75 cl and magnum 150 cl