



XAVIER LECONTE

à Troissy-Bouquigny

COTEAUX CHAMPENOIS



Les Coteaux d'Aimé

STILL WHITE WINE

Grape variety : 100% Meunier

Terroir : Troissy – from the plots « Les Plats Culs » 77% and « La Servenette » 23%

Surface area : « Les Plats Culs » : 19,89 ares – « La Servenette » : 20,97 ares

Age of the vines : 40 years old

Vinification : Maturation of twenty-four months in a four-hundred-liter oak barrel. It is then bottled without fining or filtration.

Harvest : Vintage 2015 – Harvested on 09/09/2015

Production : 497 bottles

Appearance : Gold robe.

Nose : The nose is fresh and fruity with buttery notes.

Palate : The mouth is vibrant and balanced, textural mid-palate with hints of Nashi pear. The finale is unctuous and mineral, with a long length.

Pairing suggestions : It can be served with first course, seafood or cheese platter.

Awards :



Available in bottle 75 cl

Champagne



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