



XAVIER LECONTE

à Troissy-Bouquigny

COTEAUX CHAMPENOIS



Les Coteaux d'Onésime

STILL RED WINE

Grape variety : 100% Meunier

Terroir : Troissy – from the plots « Les Bazils/Les Plantes » 60% et « La Vigne Gervais » 40%

Surface area : « Les Bazils/Les Plantes » : 31,98 ares
– « La Vigne Gervais » : 8,28 ares

Age of the vines : 50 years old

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

Harvest : Vintage 2017 – Harvested on 07/09/2017

Production : 400 bottles

Appearance : The robe is pastel ruby red.

Nose : The nose is on red fruits with floral notes.

Palate : Full bodied and tasty, with subtle notes of Montmorency, raspberry and violet sweets. The finale is silky and perfectly balanced.

Pairing suggestions : It is the perfect accompaniment of fine cold cuts or river-fish.

Available in bottle 75 cl