



# XAVIER LÉCONTE

*à Troissy-Bouquigny*

COTEAUX CHAMPENOIS



## *Les Coteaux de Marie L*

### STILL ROSÉ WINE

**Grape variety :** 100% Meunier

**Terroir :** Troissy – from the plots « Les Rivettes » 60% et « La Vigne Gervais » 40%

**Surface area :** « Les Rivettes » : 21,45 ares - « La Vigne Gervais » : 8,28 ares

**Age of the vines :** 50 years old

**Vinification :** After a twenty-four-hour cold maceration, this wine is vinified in stainless steel tank. It is then bottled without fining or filtration.

**Harvest :** Vintage 2016 – Harvested on 21/09/2016

**Production :** 267 bottles

**Appearance :** The robe is cherry red with salmon highlights.

**Nose :** The nose is on fresh fruit, redcurrant, wild strawberry and blackberry.

**Palate :** The mouth is round and crisp and reveals aromas of berries (redcurrant) enhanced by hints of hawthorn.

**Pairing suggestions :** It can be served with gourmet cold meats or local cheese.

*Available in bottle 75 cl*

Champagne



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