



CHAMPAGNE
XAVIER LECONTE

à Troissy-Bouquigny

TRAITS D'UNION

Les Reflets de Sylvie



After several years ageing in the cellars, this cuvée achieve its natural balance thanks to the absence of dosage.

Blend : 70% Pinot Noir, 30% Meunier

Terroir : Troissy and Dormans

Vinification : Stainless steel tanks and oak barrels

Harvest : 60% of harvest 2013 and 40% of reserve wines (from big oval barrels).

Ageing on lees : 5 years minimum

Dosage : 0 g/l

Appearance : Gold robe.

Nose : White truffle, yellow fruits (apricot, peach), dried fruits.

Palate : Fresh attack. Mineral, grilled aromas and flint. The finale is on yellow fruits.

Pairing suggestions : A gastronomic champagne.

Awards :



Available in bottle 75 cl