



CHAMPAGNE
XAVIER LÉCONTE

à Troissy-Bouquigny

*Scellés
de TERROIRS*

SAIGNÉE 2 TERROIRS
2012

Blend : 50% Meunier, 50% Pinot Noir

Terroir : Troissy – from plots « La Servenette » 50% and « Les Bannis » 50%

Surface area : « La Servenette » : 20,97 ares – « Les Bannis » : 16,70 ares

Age of the vines : 30 years old

Vinification : After a thirty-six-hour maceration, only the free run juice is selected and vinified in stainless steel tank.

Harvest : Vintage 2012 – Harvested on 22/09/2012

Production : 848 bottles

Ageing on lees : 5 years minimum

Dosage : 5 g/l – Brut

Appearance : Coral robe with salmon tint.

Nose : The nose is expressive and fresh with aromas of raspberry, red currant, and stewed strawberry.

Palate : The attack is rich and fruity. The mouth opens onto blackcurrant, citrus fruit and cherries in brandy.

Pairing suggestions : This cuvée can be served with aperitif or with red meat, game or duck.

Awards :



Available in bottle 75 cl

Champagne



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