



CHAMPAGNE  
XAVIER LECOINTE

*à Troissy-Bouquigny*

TRIPTYQUE HISTORIQUE



## *Secret de Femme*

This champagne come from the subtle association of white wine and red wine.

**Blend :** 80% Meunier, 12% Pinot Noir and 8% Chardonnay

**Terroir :** Troissy and Dormans

**Vinification :** Stainless steel tanks for the white wine. The red wine undergoes a 10-days-maceration and will then mature for one year in oak barrels.

**Harvest :** 50% of harvest 2015 and 50% of reserve wines (from big oval barrels).

**Ageing on lees :** 3 years minimum

**Dosage :** 8 g/l

**Appearance :** Cherry red robe with salmon tints.

**Nose :** Association of red fruits (wild strawberry and red currant) and yellow fruits (peach).

**Palate :** Fresh attack with a nice complexity. Red fruits : raspberry, blackberry and currant.

**Pairing suggestions :** This cuvée can be served with aperitif, dessert (strawberry tart) or cheese.

**Awards :**



Available in half-bottle 37,5cl and bottle 75cl