fier ce fît
CHAMPAGNE



Xavier Leconte

Enso

Extra Brut
Meunier 100%
Vallée de la Marne - Bouquigny

Oysters Fish White meat Cheeses

Visual analysis

The colour of this Cuvée is delicate, a very light golden green. The effervescence, extremely fine, calm and regular, creates a sort of nebula.
The whole creates a feeling of serenity tinged with mystery.

Olfactory analysis

The first nose is floral and fruity.
It releases scents of white flowers (lily of the valley), white peach and fresh herbs (mint, thyme). It is a sophisticated nose that evokes sunny spring afternoons.
After aeration, it is the garden that opens its doors to us with rennet apple, rhubarb, root vegetables (turnip, celery).
The expression is very evolutionary and evocative.

Taste analysis

The first impression on the palate is soft and tender, then the wine quickly becomes tense and full.
This sensation is confirmed throughout the tasting. We have a lot of matter, concentration, on an acid and iodine structure with a lot of personality. The effervescence remains in the background, while the dosage timidly shows its nose.
The whole generates a double texture, silky at first, then much richer and more full-bodied, evoking taffeta.

The final

The finish is very long (about 10 seconds of persistence) and savoury.
Well in line with the palate, it accentuates the mineral sensation with a marked 'chewiness' and a saline note.

Verdict

A Champagne with a dual personality. Initially sophisticated, if not mysterious, it then reveals itself, enhancing its terroir with elegance and skill, giving us a strong character and a clear identity.
Exceptional!

Serving and food pairings

Served in a well-turned flûte, this Cuvée Enso will seduce us at around 10 degrees.
Its ambivalence and the power of its finish make it ideal for 'land-sea' gastronomic pairings of character.
Gratinated oysters, monkfish wrapped in pancetta, seared scallops with herb butter, or a refined fish stew with root vegetables and shellfish: all are complex, layered dishes that call for a Cuvée capable of engaging confidently, without ever overpowering.

Dosage: 4 g/l
- 1st fermentation: Foudre 100%
- Malolactic: Yes
- Plot: Bouquigny
- Harvest: 15% 2017 - 85% Réserve perpetuelle (Solera since 2006)