



Xavier Leconte
Le Charme d'Anaïs
Millésime 2018

Brut
Chardonnay 100%
Vallée de la Marne - Bouquigny

Aperitif Seafood Sea shell Pasta Fish

Visual analysis

The presentation of this Millésime 2018 Blanc de Blancs is refined and dynamic. Its green-gold colour is nicely animated by pretty green reflections and the effervescence, abundant and generous, creates agile bubbles. The whole is very elegant!

Olfactory analysis

It offers us aromas of white fruit and notes of honey on a lactic background. A few minutes later, we discover almonds, hazelnuts, candied orange, butter as well as a note of vanilla and jasmine, testifying to the wine's good evolution. It is a particularly refined and seductive nose.

Taste analysis

The first impact on the palate is tonic and lively and heralds a well-dynamic palate. The effervescence overpowers the vinosity and acidity with respect to the small dosage. This freshness structures the tasting from the attack to the finish. The body is fluid and the tasting is rhythmic. The whole generates a firm texture, reminiscent of linen, then more creamy with increasing temperature.

The final

The finish is taut and flavoursome, extending the pleasure for 8 to 10 seconds and leaving a mineral feeling reminiscent of shellfish. It ends on a slightly tannic note, with aromas of butter and citrus fruit.

Verdict

It is a splendid Millésime, complex and elegant, in a style that stands out for its modernity and originality. Its dynamism and nobility make it a Cuvée that will seduce even the most demanding tasters.

Serving and food pairings

Gorgeous at the aperitif, this Cuvée will be perfect at 10 degrees in a well-turned flûte.

For the food pairings it will accompany seafood. Fish with firm and compact flesh (monkfish, red mullet, sea bass, baby octopus) or crustaceans served hot and accompanied by a creamy sauce.

Dosage: 7 g/l
- 1st fermentation: Inox 55% - Fûts 45%
- Malolactic: Yes
- Single Parcel: Bouquigny
- Harvest: 100% 2018