



Xavier Leconte
Millésime 2017

Anais

Brut
Chardonnay 100%
Vallée de la Marne - Bouquigny

Aperitif Seafood Sea shell Pasta Fish

Visual analysis

The presentation of this Millésime 2016 Blanc de Blancs is refined and dynamic.

Its green-gold colour is nicely animated by pretty reflections and the effervescence, abundant and generous, creates agile bubbles.

The whole is very elegant!

Olfactory analysis

The first nose is very expressive.

It offers us notes of candied lemon, grapefruit peel, mimosa, puff pastry, cereals, which testify to the wine's beautiful evolution. It is a particularly complex and refined nose. A few minutes later we can perceive an iodine note, as well as aromas of Nori seaweed and dried herbs.

The bouquet is spring-like and maritime.

Taste analysis

The attack is tonic, lively and effervescent and heralds a dynamic palate.

The effervescence overpowers the vinosity and acidity with respect to the 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, then more creamy with increasing temperature.

The final

The finish, tight, prolongs the pleasure for 7-8 seconds and leaves us with a sensation of chalky minerality.

It finishes with a slightly saline note and pineapple flavours.

Verdict

This is a splendid Millésime, complex and elegant, in a style that stands out for its purity and originality.

Its dynamism and nobility make it a Cuvée to be reserved for important moments.

Serving and food pairings

At the aperitif this Cuvée will be perfect at 10 degrees in a well-turned flute.

At the table, 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.

Dosaggio: 7 g/l
- 1a fermentazione:
Inox 55%
Fûts 45%
- Malolattica: Sì
- Monocru: Bouquigny
- Vendemmia: 100% 2017