



Xavier Leconte  
Les Cotéas  
Meunier 2016

Extra Brut  
Meunier 100%  
Vallée de la Marne - Bouquigny

Meat Vegetables

### Visual analysis

The visual presentation immediately anticipates the richness and maturity of the Cuvée.

The colour is a delicious golden, brilliant and animated by a myriad of fine bubbles. The effervescence makes us appreciate its sparkle in the flûte for a long time.

### Olfactory analysis

The first nose is intense and floral. It offers us daffodils and mimosas and then quince and ladyfingers.

With aeration, the expression becomes more intense and 'earthy'. Roots, mushrooms and apricot compote suggest an autumnal and delicately smoky note.

It is a complex nose with a strong personality.

### Taste analysis

The first impression on the palate is very delicate. The richness of the wine and the thickness of its structure quickly show a Champagne of great texture, dense and voluptuous. The creamy and warm sensation, accompanied by kirsch aromas, confirms this impression.

On the palate, it offers us a texture reminiscent of velvet and very impressive.

### The final

The finish is particularly long (over 10 seconds of persistence) and distinctive, well marked by the beautiful minerality of the terroir.

### Verdict

Les Cotéas 2015 is a rare Champagne. Extremely mineral, powerful and vinous, it illustrates the work of the grower in his quest to express the character of his terroir.

It thus joins the family of "grand origin" Champagnes.

### Serving and food pairings

This gastronomic Champagne will be served in a wine glass at 10/12 degrees.

At the table, it will be appreciated with meats of dense and compact texture, such as duck or lamb accompanied by root vegetables (turnips, celery, parsnips, for example).

Dosage: 3,5 g/l  
- 1st fermentation: Fûts 100%  
- Malo: Yes  
- Monocru: Bouquigny  
- Single plot: Les Cotéas  
- Harvest: 100% 2016