fier ce fît
CHAMPAGNE



Xavier Leconte

Le Charme d'Anaïs
Millésime 2020

Brut
Chardonnay 100%
Vallée de la Marne - Bouquigny

Aperitif Shellfish Fish White meat Vegetables Parmesan cheese

Visual analysis

This Cuvée showcases a luminous gold hue, enhanced by delicate pale green reflections. The effervescence, of remarkable finesse and discretion, forms a fine cordon on the surface.
The overall impression immediately evokes maturity and richness.

Olfactory analysis

The first nose is intensely aromatic and marked by a beautiful maturity. It reveals notes of cooked fruits, such as mirabelle plum and pineapple, enhanced by a delicate hint of vanilla.
With aeration, indulgent nuances of hazelnut, candied fruits, and melted butter emerge, lifted by a subtle touch of mango. A captivating nose, rich and enveloping, with a hint of exoticism.

Taste analysis

The attack is smooth and caressing, leading into a broad and well-structured palate. The effervescence, perfectly integrated, intertwines harmoniously with the acidity, enhancing the texture and fullness of the Cuvée.
Silky and creamy, it evokes the softness of cashmere with remarkable elegance. On the palate, the flavors mirror the richness and exotic character of the nose, with pineapple and mango notes carried by a warm and enveloping sensation.

The final

The finish, intensely saline and offering a pleasant chewiness, is remarkably long, extending the aromatic impression well beyond 15 seconds. This persistence might seem to overshadow the final freshness, yet both it and the salinity remain ever-present.

Verdict

Equally at home from aperitif through to delicately spiced cuisine, this cuvée pairs beautifully with shellfish, refined fish dishes and subtly flavoured white meats.

Generous, radiant and irresistibly enveloping, it transcends its varietal origins to reveal a world of exotic allure and sensual richness, where aromatic complexity and harmony come together with effortless elegance.

Serving and food pairings

Ideally served at 10°C in a gracefully curved flute, it will reveal its full aromatic complexity.
As an aperitif, delicately spiced gougères will enhance its indulgent character.
With food, it pairs beautifully with curried prawns or a velvety carrot and orange soup, as well as a version with celery and lemon.
It also harmonizes wonderfully with tender-fleshed fish such as sea bass or gilt-head bream, enhanced by refined sauces like a delicate saffron and lemongrass sauce, and with the most delicate cuts of white meats—whether chicken, veal, or pork—prepared with creamy sauces enriched by a subtle exotic touch.

Dosaggio: 7 g/l
- 1st fermentation: Inox 55% - Fûts 45%
- Malolactic: Yes
- Monocru: Bouquigny
- Harvest: 100% 2020