



Xavier Leconte  
**Clos de Poiloux**  
**Pinot Noir 2018**  
**Parcellaire**

Extra Brut  
Pinot Noir 100%  
Vallée de la Marne - Bouquigny

Fish Meat Vegetables Mushrooms Soft cheese

### Visual analysis

In the glass, the cuvée displays a deep, luminous golden hue.

Its fine, lively mousse sustains a delicate and persistent stream of bubbles, immediately revealing a wine of maturity, richness and remarkable poise.

### Olfactory analysis

The nose opens with expressive notes of brioche, honey, ripe pear and sweet spices, enriched by delicate hints of pastry cream.

With aeration, the bouquet gains depth, unveiling nuances of woodland undergrowth, roots and damp earth. Layers of roasted coffee, cocoa and nougat gradually emerge, adding complexity and dimension to an ensemble of great elegance.

A Champagne that is both refined and deeply expressive.

### Taste analysis

The opening is broad, smooth and immediately caressing.

The palate unfolds with generous substance, supported by a subtle freshness that brings balance and precision. The effervescence is seamlessly integrated into the wine's structure, which gradually gains fluidity and harmony.

The result is a Champagne distinguished by its precision, effortless drinkability and delicately silky texture.

### The final

Exceptionally persistent, with well over fifteen seconds of length, the finish combines harmony, freshness and depth.

Notes of cream, candied apricot and dried fruits extend the pleasure of the tasting, while a delicate saline edge and a fine, refreshing bitterness enhance both elegance and complexity.

### Verdict

Perfect alongside generous yet refined cuisine, this cuvée expresses its personality most beautifully at the table.

A compelling interpretation of the 2018 vintage, it captivates with its balance, silky texture and remarkable aromatic depth.

### Serving and food pairings

Served at around 12°C in a generous wine glass, this cuvée reveals the full richness of its aromatic profile and its enveloping texture.

It pairs elegantly with Dover sole and girolle mushrooms, a fillet of veal or beef, as well as seasonal dishes built around woodland mushrooms, roasted vegetables and gentle spices.

It also pairs beautifully with soft, full-flavoured cheeses, particularly Epoisses, Langres or Stinking Bishop.

Dosage: 3,5 g/l  
- 1st fermentation: Fûts 100%  
- Malolactic: Yes  
- Monocru: Bouquigny  
- Single Parcel: Clos du Poiloux  
- Harvest: 100% 2018