



## Xavier Leconte L'Héritage de Xavier

Brut

Pinot Noir 70% Meunier 30%

Vallée de la Marne - Bouquigny

Pasta White meat Truffles

### Visual analysis

The color of this Cuvée is rich.

The Héritage de Xavier seduces us with a golden, luminous hue. The effervescence, calm and regular, contributes to the feeling of serenity that the whole releases.

The presentation evokes maturity, complexity and richness.

### Olfactory analysis

The first olfactory approach is equally intense. Richness and complexity are at the rendezvous. We first perceive baguette, baked fruit, yellow flowers on a milky background of melted butter. It is a generous nose that suggests sunny afternoons and the end of Summer. Soon after comes Autumn with aromas of dried fruits, roast gravy, tobacco and chocolate. The expression is very evocative.

### Taste analysis

The first impact to the palate is broad and full-bodied, enveloping and powerful. This sensation is confirmed later on. We find much matter, concentration, on a mineral structure that does not lack "bite" and that contributes to emphasize the power of the vinosity. The result is a thick, soft and warm texture that suggests wool.

Candied cherry aromas and dosage bring roundness and take us through to the finish.

### The final

In the same spirit and in the continuity of the palate, it prolongs the vinous and full-bodied sensation deployed previously.

### Verdict

This Champagne is first and foremost a wine. Its vinosity and beautiful acid structure open its doors to gastronomy.

Its magnificent purity of expression will please during a "cool and chic" meal.

### Serving and food pairings

We will serve this Cuvée in a tulip flûte at 8°C. Its strength makes it appropriate for many gastronomic pairings. We will appreciate it with dishes with a dense and tender texture, accompanied by delicate flavors, but with a preference for earthy products such as poultry and other white meats (especially veal).

By way of example, a chicken with hay, a veal à la Orloff but also tagliatelle with truffles or an 18-month-old Comté cheese.

Dosage: 7 g/l

- 1st fermentation: Inox 60% - Fûts 40%

- Malolactic: Yes

- Monocru: Bouquigny

- Harvest: 60% 2019 - 40% Réserve perpétuelle