fier ce fît
CHAMPAGNE



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 a 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 perpetuelle