fier ce fît
CHAMPAGNE



Xavier Leconte

Signature du Hameau

Brut
Chardonnay 5% Pinot Noir 15% Meunier 80%
Vallée de la Marne - Bouquigny

Aperitif Dinner aperitif Parmesan cheese

Visual analysis

The colour of the Cuvée is a seductive and captivating golden yellow. It is animated by strings of discreet and rather slow bubbles.
A feeling of serenity and purity emanates from the whole.

Olfactory analysis

The first nose is greedy and suggests white fruit such as pears, almonds and ladyfingers.
After aeration, the expression takes volume and maturity. The tertiary notes remain tasty and suggest spice bread or nougat.
Complex and seductive, this nose features both primary and secondary and tertiary aromas, which is the certified signature of quality Champagnes.

Taste analysis

The first impact on the palate is soft. Then the Cuvée is lively and is accompanied by a perfect balance . The aromas of vanilla and biscuits emphasize the natural roundness of the wine and up to the end the effervescence rhythms the tasting.
The tactile sensation is creamy while letting the final freshness reveal itself.

The final

The finish is long, about 8 seconds.
It reveals a delicious refreshing minerality .

Verdict

An exceptional Champagne made with great mastery!
A seductive Cuvée, at once fresh and creamy, rich and consensual.

Serving and food pairings

This wine deserves to be served in a tulip flutes between 8 and 10 ° C.
It will accompany cupcakes cheese, pretzels or savory canapés or sweet and sour.

Dosage: 7 g/l
- 1st fermentation: Inox 80% - Fûts 20%
- Malolactic: Yes
- Monocru: Bouquigny
- Harvest: 60% 2023 - 40% Réserve perpetuelle