



Xavier Leconte
Secret de Femme

Brut

Chardonnay 10% Pinot Noir 15% Meunier 75%

Vallée de la Marne - Bouquigny

Aperitif Fish carpaccio Meat carpaccio

Visual analysis

The visual presentation is appetising and refreshing!

The intense cherry colour and the fine, dynamic effervescence bring freshness and seduction to the picture.

Olfactory analysis

The first nose is reserved and fresh. It opens on scents of cherry, rose and mint.

It has the charm of offering both elegance and pulpiness, ending with delicate floral aromas.

Taste analysis

The initial impact on the palate is very lively, full, structured and with character. It reveals a wine much less shy than on the nose. The acidity is tickled by the dosage while the effervescence lies behind the vinosity

The whole generates a thin and tender texture, which fills the palate well and caresses the taste buds.

The final

The beautiful finish offers both length and freshness.

Interminable, about 10 seconds, ends with frank notes of wild berries.

Verdict

In a straightforward and balanced style, this Rosé will seduce from aperitif to table, adapting to countless circumstances.

Serving and food pairings

In a well-rounded flute, this Cuvée will flourish at 10 degrees of temperature. Do not hesitate to serve it with savory - sweet petits fours or tender and fresh dishes such as pasta with sea flavors, carpaccio of both meat and fish ...

Dosage: 8 g/l

- 1st fermentation:

Inox 80%

Fût 20%

- Malo: Yes

- Monocru: Bouquigny

- Harvest:

60% 2020

40% Réserve perpétuelle