



CHAMPAGNE  
XAVIER LÉCONTE

*à Troissy-Bouquigny*

TRIPTYQUE HISTORIQUE



## *Colun d'histoire*

This historical cuvée of the estate highlights the grape variety representative of the Marne Valley : the Meunier.

**Blend :** 100% Meunier

**Terroir :** Troissy and Dormans

**Vinification :** Stainless steel tanks

**Harvest :** 50% of harvest 2016 and 50% of reserve wines (from big oval barrels).

**Ageing on lees :** 2 years minimum

**Dosage :** 8 g/l

**Appearance :** Gold robe

**Nose :** Aromas of fresh fruits, peach, apricot and pear with hints of white flowers.

**Palate :** Fresh attack. The finale is crisp and fruity.

**Pairing suggestions :** This cuvée is a subtle association between freshness and fruity. It can be served with aperitif.

**Awards :**



Available in half-bottle 37,5cl and bottle 75cl