

Xavier

Champagne brut



'Many of the big houses have raised prices recently and there is absolutely no doubt in my mind that the best value in Champagne is to be found chez the best individual growers rather than the most familiar names'. Jancis Robinson.

As he loves champagne (and worked for Moët & Chandon), Xavier Vignon couldn't resist in making his own blend, following JR's advise : Xavier has a long term deal with a very serious champagne owner (*récoltant-manipulant*) who takes good care of his own vineyard, with whom he creates his own blend aiming at the best Q/P ratio.

BLEND : Chardonnay 60%. Pinot Meunier 35 %. Pinot Noir 5%.

CRUS : Berru and Montbré, crus from montagne de Reims, mainly argilo-calcareous soil, siliceous coarse sand at Montbré.

WINE MAKING and AGEING : 6 month in inox tank, 3 years *sur lattes* then 3 month *sur dose*.

DOSAGE : Brut (dry), very slightly charged with liquor (*très légèrement dosé*).

COMMENTS : grilled and flowered aromas from chardonnay, red fruits from Pinot Noir, with tanic structure coming from Pinot Meunier for a good balance and ageing. Fine bubble, without too much oxydation. This is a blend of different vintages, 10% of it coming from more than 10 years old wines.

SERVICE : ideally served at 11°C (52°F), so poured very cold in the glass, at around 8°C (46°F)