



Xavier Leconte  
**Clos de Poiloux 2016**

Extra Brut  
Pinot Noir 100%  
Vallée de la Marne - Bouquigny

Meat Vegetables Soft cheese (Brie)

### Visual analysis

A deep, golden color with fine, abundant and lively bubbles feeding a white cordon on the surface.  
A rich and mature wine.

### Olfactory analysis

The first nose is intense, with buttery brioche, honey, nutmeg, pear, hints of dried flowers and raisins notes. Gradually, deeper aromas emerge, reminiscent of earthy notes.

During aeration, other fragrances such as nougat, iodine, quince paste and tobacco happily unfold.

The wine expresses itself like a "bouquet", with complexity and finesse.

### Taste analysis

The full, soft attack on the palate is immediately caressing. The wine's rich expression is followed by a beautiful consistency and an acidic structure that revives the effervescence. It is both round and dynamic, dense and well-balanced, with a dense, enveloping texture like cashmere.

### The final

The finish is harmonious with over ten seconds of persistence. Delicately fresh and saline, we can taste aromas of brioche, apricots and grapes.

### Verdict

This Cuvée harmoniously expresses the qualities of structure and the potential of the 2016 vintage, a year with a small crop and small grapes.

It offers us a personality imbued with purity on a beautiful body. This wine is a tribute to the expertise of the Maison Xavier Leconte.

### Serving and food pairings

Serve in a wine glass at 12 degrees Celsius, no less.

At the table, its beautiful texture, structure and aromatic character make it ideal for meats with a tight texture and autumnal notes.

Examples include rack or leg of lamb with rice and eggplant, pigeon (or squab) stuffed with dried fruit, Lyonnais sausage in a brioche, vegetable tagine, moussaka, or Livarot and Soumaintrain cheeses.

Dosage: 3,5 g/l  
- 1st fermentation: Fûts 100%  
- Malolactic: Yes  
- Monocru: Bouquigny  
- Single Parcel: Clos du Poiloux  
- Harvest: 100% 2016