fier ce fît
CHAMPAGNE



Xavier Leconte

Clos de Poiloux
Pinot Noir 2018
Parcellaire

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

Meat Vegetables Mushrooms Soft cheese

Visual analysis

This Cuvée reveals a deep, intense golden hue, with warm, luminous tones that reflect the full maturity of the vintage.
The exceptionally fine and lively effervescence unfolds in a multitude of delicate, rapidly rising bubbles, forming an elegant ring of white mousse at the surface. A captivating visual expression that offers an enticing first glimpse of the richness and complexity of this Champagne.

Olfactory analysis

The bouquet opens with intensity and generosity, revealing a fascinating succession of aromas that reflect the wine's maturity and depth. Inviting notes of buttery brioche intertwine with honey, nutmeg and pear, delicately enveloped in a hint of crème pâtissière, lending the bouquet a particularly indulgent character.
Gradually, the aromatic profile becomes deeper and more intriguing, revealing earthy nuances of roots, damp woodland soil and mushrooms, which introduce a complex, distinctly autumnal dimension.
As the wine opens up, elegant notes of coffee, cocoa and nougat emerge, accompanied by subtle hints reminiscent of aged amber spirits, adding warmth and intensity without compromising the finesse of the bouquet.
A beautifully layered aromatic expression, where delicate patisserie notes meet the depth of earthy and roasted nuances, creating a refined and distinctive bouquet with remarkable personality.

Taste analysis

The first impression is generous, supple and immediately enveloping, introducing a palate of exceptional elegance. The wine's beautifully defined structure unfolds with natural harmony, while a delicate touch of acidity brings freshness and vibrancy, providing an appealing contrast to its rounded character.
The effervescence, seamlessly integrated into the body of the wine, accompanies a gradual sense of fluidity, allowing the palate to become increasingly graceful and effortless despite its richness.
The texture is fine and gently warming, with a softness reminiscent of silk brushing against the skin. This refined tactile sensation captures the distinctive personality of the Cuvée, highlighting its balance of generosity, freshness and lightness.
The result is a beautifully rounded and inviting palate, where richness never becomes heaviness and softness retains a delightful sense of vitality.

The final

The finish is long, harmonious and exceptionally persistent, sustained by a delicate freshness that accompanies the evolving aromatic impressions. Subtle notes of cream, apricot and raisins extend the wine's rich and expressive character.
A gentle saline nuance, followed by a delicate herbal hint reminiscent of hops, brings freshness, definition and an appealing sense of lightness to the final impression.

Verdict

A captivating expression of the 2018 vintage, where aromatic richness, elegance and depth come together with remarkable naturalness. Its silky texture, supple character and refreshing finish reveal a Champagne of generous yet refined personality, effortlessly combining intensity with lightness.

With its distinctly gastronomic character, this Cuvée is a wonderful companion to sophisticated dishes and autumnal flavours, from delicate fish and woodland mushrooms to tender meats, Mediterranean specialities and richly flavoured cheeses.

Serving and food pairings

Best served at 12°C, never below, preferably in a generous wine glass that allows its aromatic complexity and silky texture to reveal their full expression.
At the table, this Champagne comes into its own alongside dishes with refined textures and beautifully layered flavours, particularly those inspired by the autumn season. Excellent pairings include fillets of Dover sole with girolle mushrooms, a creamy porcini mushroom risotto, or veal fillet with aubergine purée and toasted hazelnuts.

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For more richly flavoured dishes, consider delicately spiced slow-braised beef, Greek aubergine moussaka or a fragrant Moroccan vegetable tagine.
Washed-rind cheeses such as Langres or Soumaintrain also make particularly appealing companions, their distinctive character complementing the wine's supple texture and the subtle herbal freshness of its finish.

Dosage: 3,5 g/l
- 1st fermentation: Fûts 100%
- Malolactic: Yes
- Monocru: Bouquigny
- Single Parcel: Clos du Poiloux
- Harvest: 100% 2018