



Xavier Leconte  
Les Cotéas  
Meunier 2018  
Parcellaire

Extra Brut  
Meunier 100%  
Vallée de la Marne - Bouquigny

Dinner aperitif Meat Vegetables Mushrooms Truffles

### Visual analysis

In the glass, the Cuvée displays a luminous golden hue, enlivened by a myriad of exceptionally fine bubbles. The mousse is delicate yet persistent, sustaining a graceful shimmer that immediately hints at the wine's maturity, depth and character.

### Olfactory analysis

The nose opens with intensity and elegance, revealing notes of quince paste intertwined with delicate floral nuances. With aeration, the bouquet gains depth and complexity, unfolding layers of root vegetables, woodland undergrowth and grapefruit zest. A multifaceted and distinctive aromatic profile that gradually reveals its full richness and personality.

### Taste analysis

The opening is lively and energetic, driven by a vibrant effervescence. As the wine unfolds, it reveals remarkable breadth and substance, offering a generous, enveloping mouthfeel. Creamy, comforting sensations emerge before giving way to a refined, velvety texture that brings structure and dimension to the palate, faithfully expressing the identity of the Cotéas terroir.

### The final

Exceptionally long, with persistence extending well beyond ten seconds, the finish stands out for its saline character and remarkable depth.

A subtle clay-like impression accompanies the wine to its close, while delicate bitters lend further definition and highlight the mineral signature of the terroir.

### Verdict

An ideal companion to characterful dishes, this Cuvée comes into its own alongside roast duck, slow-cooked lamb or a seasonal cuisine built around deep, authentic flavours.

A true expression of the Cotéas terroir, this is a Champagne of great origin, combining depth, minerality and remarkable length with rare elegance and precision.

### Serving and food pairings

Served at around 12°C in a generous wine glass, this cuvée reveals the full breadth of its aromatic complexity and depth.

It pairs beautifully with roast duck, slow-cooked lamb or pigeon, while its personality also shines alongside seasonal dishes that celebrate root vegetables, wild mushrooms and ingredients of genuine character, enhancing both its minerality and its layered complexity.

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