



Xavier Leconte  
**Cœur d'Histoire**

Brut  
Meunier 100%  
Vallée de la Marne - Bouquigny

Dinner aperitif Ravioli Hams

### Visual analysis

The color of the Cuvée Cœur d'Histoire is a delightful golden with soft pink reflections. The chains of bubbles, calm and graceful, nourish a slight halo on the surface. The presentation is pleasant and spring-like.

### Olfactory analysis

The first nose is fresh and seductive. We perceive the ripe apple, the hazelnuts, the almonds and the bread. Suddenly the fruitiness is elegantly associated with aging in the cellars. After aeration, we distinguish pear, ginger and a lactic note that add complexity. Fruity and glamorous, it is a nose that affirms the qualities of its grape and its excellent aging on the lees.

### Taste analysis

The first impact on the palate is round and lively, characterized by greediness in style. Then the palate is melting, soft and tender. The acid balance - sugar, greedy and generous, strengthens the fruit character and creamy expression. The effervescence becomes discreet and blends with the tender texture of the wine. This balance gives the delicious sensation of savoring the pulp of the fruit.

### The final

The finish is aromatic and delicate, airy. It's quite long 6-8 seconds with ripe fruit and aroma of cookies.

### Verdict

Complex, fruity, tasty, balanced and tender, this Cuvée radiates charm. It is a seductive Champagne, to spoil yourself, which will be able to console you from the setbacks of the day.

### Serving and food pairings

To be served in a slender flute to maintain the temperature at 8 ° C. Ideal as an aperitif, at the end of the afternoon, or with fresh pasta, such as ravioli with fresh cheese as an example, with cooked ham or even with a boudin blanc.

Dosage: 8 g/l  
- 1st fermentation: Inox 100%  
- Malo: Yes  
- Monocru: Bouquigny  
- Harvest:  
50% 2020  
50% Réserve perpétuelle