



Xavier Leconte  
**Cœur d'Histoire**

Brut  
Meunier 100%  
Vallée de la Marne - Bouquigny

Pasta Ravioli Hams Meat Cheeses

### 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

Elegant and sophisticated, this Cuvée represents the pinnacle of refinement with its complex, fruity notes intertwined with a delicate and perfect balance of charm and lightness.

The ideal Champagne for those seeking not just a drink but a unique experience: an invitation to pleasure, capable of transforming every moment into a special occasion.

With its unmistakable charm, it promises to be an escape from the everyday, offering an elegant embrace of peacefulness with a touch of glamour.

### 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%  
- Malolactic: Yes  
- Monocru: Bouquigny  
- Harvest: 50% 2020 - 50% Réserve perpétuelle