fier ce fît
CHAMPAGNE



Xavier Leconte

Les Reflets de Sylvie

Brut Nature
Pinot Noir 70% Meunier 30%
Vallée de la Marne - Bouquigny

Aperitif

Visual analysis

The deliciously golden color of this Brut Nature announces the maturity and fullness of this Champagne.
The bubbles calmly rise to the surface and form a small halo of foam.
It is a mature and serene Cuvée.

Olfactory analysis

The first nose is very open and features hints of stewed fruit, apple and pear compote. As it warms up, the expression is nuanced by mellifluous and crispy notes that testify the maturity of the wine. After a few minutes, other notes appear. We can perceive the dried flowers and mead intensity. It is a greedy and mature nose.

Taste analysis

The firs impression on the palate is round then the design becomes more slender. We immediately appreciate the silky touch on the palate.
Thanks to the zero dosage, the wine offers a particularly elegant and refined texture, as well as aromas of almond and tobacco.
The whole is very coherent, the acidity showing the way and the effervescence bringing the rhythm.

The final

The finish, taut and straight, is particularly savory, thus offering a nice complexity.
The persistence is approximately 8 seconds, leaving a mineral imprint and the memory of a pure wine.

Verdict

A stylish Champagne in the Brut Nature category!
Delicate as silk, mature, dynamic, and refreshing, it reveals an impressive complexity.

Serving and food pairings

The service will be perfect at 8 ° C and in a slender flute, in order to maintain the temperature.
This Cuvée will be perfect as an aperitif and will delight also experienced and demanding tasters. We can accompany it with pretzels.

Dosage : 0 g/l
- 1st fermentation: Inox 60% - Fûts 40%
- Malolactic: Yes
- Monocru: Bouquigny
- Vendange: 60% 2019 - 40% Réserve perpetuelle