fier ce fît
CHAMPAGNE

Xavier Leconte

Secret de Femme

Brut
Chardonnay 10% Meunier 90%
Vallée de la Marne - Bouquigny

Dinner aperitif Pasta Fish carpaccio Meat carpaccio

Visual analysis

The visual presentation is appetising and refreshing!
The intense cherry colour and the fine, dynamic effervescence bring freshness and seduction to the picture.

Olfactory analysis

The first nose is reserved and fresh. It opens on scents of cherry, rose and mint.
It has the charm of offering both elegance and pulpiness, ending with delicate floral aromas.

Taste analysis

The initial impact on the palate is very lively, full, structured and with character. It reveals a wine much less shy than on the nose. The acidity is tickled by the dosage while the effervescence lies behind the vinosity
The whole generates a thin and tender texture, which fills the palate well and caresses the taste buds.

The final

The beautiful finish offers both length and freshness.
Interminable, about 10 seconds, ends with frank notes of wild berries.

Verdict

In a straightforward and balanced style, this Rosé will seduce from aperitif to table, adapting to countless circumstances.

Serving and food pairings

Served in a well-rounded flute, at the ideal temperature of 10°C, this Rosé reveals a perfect balance between freshness and roundness, with a precise and harmonious aromatic profile.
As an aperitif, it pairs easily with a selection of savoury pastries, cheese sablés or canapés, whether savoury or sweet-and-savoury: crostini with goat's cheese and honey, puff pastry with fruit chutney, or small bites with cured ham and figs.
With food, it naturally complements delicate and refreshing dishes such as pasta or rice salads with seafood flavours, beef or fish carpaccio, light tartares with citrus and herbs, vitello tonnato, or a white fish terrine with seasonal vegetables.

Dosage: 8 g/l
- 1st fermentation: Inox 80% - Fût 20%
- Malolactic: Yes
- Monocru: Bouquigny
- Harvest: 60% 2023 - 40% Réserve