

XAVIER LORRIOT

CHAMPAGNE

CRÉATEUR DE SENSATIONS

100S
ZÉRO DOSAGE
NO SULPHITES ADDED

100 S - No sulphites added - is an original creation of Champagne Xavier Lorient. Heady by nature, it is the promise of a Pinot Noir magnified by spices and a sensual Chardonnay. A unique cuvée, source of vertiginous feelings.



COMPOSITION

50 % made with Pinot Noir, 50 % made with Chardonnay
No sulphites added - No dosage
Limited edition

100 S - No sulphites added has a luminous hue with pale golden-yellow shades and strong yellow-green highlights.

The first fragrances evoke fresh grape juice. They move on notes of marzipan, acacia honey, strawberry, raspberry, pomelo, plum, honeysuckle and grilled cereals. The tasting allows the wine to express notes of pear, quince and pear purée, blackcurrant and cherry.

The entry in the palate is fresh with creamy and polished bubbles. The wine develops a fruity and pulpy structure highlighted by the acidity of fleshy fruits. The middle palate is guided by a minerality mainly composed of clay and limestone that brings fruity volume, chewiness, saltiness and lastingness to the palate. The whole is marked by the work of the wine on the lees, revealed by aromas of cereals and hop.

GOURMET FEELINGS

This cuvée will perfectly match with seafood such as abalones or clams.

AVAILABLE SIZE(S) OF BOTTLE(S)

Bottle (75 cl) sold with a case - No dosage



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THE ABUSE OF ALCOHOL IS HARMFUL TO YOUR HEALTH. PLEASE DRINK IN MODERATION.

