

XAVIER LORRIOT

CHAMPAGNE

CREATING SENSATIONS

COLLISION MEUNIER BRUT

Collision Meunier Brut embodies the spirit of Xavier Lorient Champagne. Made exclusively from Pinot Meunier, this single-variety cuvée invites you to discover a champagne with powerful aromas, synonymous with the richness of our terroir. There is also a medium dry version.



COMPOSITION

100 % Meunier

100 % cuvée

Malolactic fermentation

Collision Meunier Brut is a coppery yellow colour with touches of green. When served it offers generous bubbles.

The nose is complex and rather explosive. The descriptors are varied and rich based around the words "floral" and "fruity". An initial touch of garlic is expressed first, followed by an exuberant world of flowers, with rose, lilac, lavender, bulb flowers (hyacinth), and herbs (thyme, laurel). White fruits are then expressed, with mirabelle plum and vineyard peach.

In the mouth, it is just as explosive as in the nose, with notes of meringue and salted butter caramel. Fine energy is unleashed in the mouth in a world of preserved fruits, baked apples, cooked plums and quince jelly.

GASTRONOMIC SENSATIONS

Like-with-like pairings: brioche, gougères with cheese.

Contrasting pairings: scallop carpaccio, sardine rilette with capers.

BOTTLING

Half-bottle - 37.5 cl

Bottle - 75 cl