

XAVIER LORRIOT

CHAMPAGNE

CRÉATEUR DE SENSATIONS

VINTAGE 2012

Created for its exceptional organoleptic qualities, the Vintage of Champagne Xavier Lorient bears the mark of the great years of harvest. Revealing aromas of honeysuckle and exotic fruits, this supple and fresh cuvée has a pulpy structure and is the real signature of the family terroir.



COMPOSITION

45 % made with Pinot Noir - 30 % made with Meunier
25 % made with Chardonnay
100 % made with the first pressing - Harvest 2012
Malolactic fermentation.

Vintage 2012 presents a hue of a clear and fluid aspect, which is pale golden-yellow in colour with bright and deep pale yellow-green highlights in the glass. It reveals thin and vivid bubbles creating a long-lasting cordon. The visual examination heralds a fresh wine, full of shades.

The first nose reveals notes of honey, gingerbread, cumin and honeysuckle. The aeration allows to reveal notes of fig, prune, roasted mango, candied mirabelle, star anise, candied apricot, almond, quince jam, and Amarena cherry.

Vintage 2012 develops a fruity, pulpy and deep structure highlighted by the acidity of fleshy fruits. The middle palate is guided by a minerality mainly composed of clay, which brings fruity volume, chewiness and tactile stature. The precision and the wonderful concentration of the wine will take you into the heart of the grapes with a balance and a finish full of sap, which give us a last feeling of elegant and tasty dried matters.

GOURMET FEELINGS

- Roasted zander and creamy parsnip cooked with orange and verbena, roasted monkfish with bacon and fresh pasta
- Pollock thick slice served with ancient vegetables fricassee and roasted pear
- Cod fillet roasted with brown butter and potato mash cooked with truffle slivers
- Duck foie gras cooked with Champagne Ratafia served with a clementine marmalade and jelly
- Preserved shredded shoulder of lamb cooked during 36h served with preserved baby potatoes and garlic gravy
- Pigeon roasted with vine shoots served with mashed onion and seeds crumble
- Mango gazpacho with creme fraiche and passion seeds.

AVAILABLE SIZE(S) OF BOTTLE(S)

Bottle (75 cl) - Brut



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

