

CUVÉE BRUT PREMIER CRU

"Fresh and Fruity Wine"

Composition

80% Pinot Meunier / 20% Chardonnay



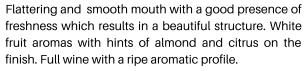
Visual

Golden yellow color, shiny. Fine bubble with a discreet and delicate foam bead.

Olfactory

Open nose with aromas close to pastry (shortbread, nougatine). Then notes of dried hay, tobacco, roasted almonds and dried apricot .Very pleasant nose.

Gustative



Tasting advice

Better at a temperature of 6 to 8 degrees. A tasting glass with a tall and elegant tulip shape, will be a great asset for your festive evenings.

Food Pairing!

THIS ELEGANT, ROUND CHAMPAGNE WILL BE IDEAL FOR APERITIVE AROUND A PLATTER OF HARD OR SOFT CHEESE THIS VERY FRUITY CUVÉE WILL EXPRESS ITSELF THROUGH ITS FRESHNESS AND REVIVE YOUR MOUTH.



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Champagne Patrick Boivin



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Alcohol abuse is dangerous for health, consume with moderation

Conditionning Bottle (0.75 L) Half-bottle (0.375 L)

Dosage Gross Shipping Liquor : 8.0 g / L

15/20

15.5 / 20

Discreet with nose of

yellow fruits, pastry and toasted bread. A vinous

wine, balance with a well

prented acidity.

Aging : 4 years minimum Disgorgement : March 2020

Harvest by hand Alcoholic fermentation in thermo-regulated stainless steel vats Malolactic fermentation

Boivin