



**CHAMPAGNE  
PATRICK BOIVIN**  
EPERNAY - FRANCE

# CUVÉE BRUT PREMIER CRU

*"Fresh and Fruity Wine"*



*Jancis Robinson* 15 / 20



*Discreet with nose of yellow fruits, pastry and toasted bread. A vinous wine, balance with a well prented acidity.*



### 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



Flattering and smooth mouth with a good presence of freshness which results in a beautiful structure. White fruit aromas with hints of almond and citrus on the finish. Full wine with a ripe aromatic profile.

### 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.



### Conditionning

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

### Dosage

Gross Shipping Liquor : 8.0 g / L

**Aging** : 4 years minimum

**Disorgement** : March 2020

*Harvest by hand*

*Alcoholic fermentation in thermo-regulated stainless steel vats*

*Malolactic fermentation*

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*Alcohol abuse is dangerous for health, consume with moderation*