



CHAMPAGNE
PATRICK BOIVIN
À EPERNAY



Cuvée Brut 1er Cru

Composition:
80% Pinot Meunier
20% Chardonnay

Dosage:
Gross Shipping Liquor 8.0 g / L

Conditioning :
Bottle (75 cl)
Half-bottle (37.50cl)

Aging:
4 years minimum

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 appear. Very pleasant nose.

Gustative: Flattering, ample mouth, with a very present freshness which results in a good structure. White fruit aroma with hints of almond and citrus on the finish.

Full wine with a ripe aromatic profile.

"Food and Wine" Association :

This elegant, round champagne will be ideal to share with an aperitif around a hard or soft cheese platter. This very fruity cuvée will express itself through its freshness and revive your mouth.

Tasting advice :

Consume at a temperature of 6 to 8 degrees.

A tasting glass with a tall and elegant tulip shape, it will be your chic asset for your festive evenings.



667 Chemin des champs de Linette - 119 Avenue Jean-Jaurès - 51200 Epernay

Tel : 03 26 54 50 02 - 06 84 07 51 12 - E-mail: info@champagne-patrickboivin.com - www.champagne-patrickboivin.com

 champagne patrick boivin  @champagnepatrickboivin

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH. TO CONSUME WITH MODERATION.