



**CHAMPAGNE  
PATRICK BOIVIN**

EPERNAY - FRANCE

# CUVÉE RESERVE PREMIER CRU

*"Floral and Fresh Wine"*

*Jancis Robinson* 15.5 / 20



*"Appealing yellow-gold. Mature, expressive nose showing tones of dried fruits and almond paste. The palate delivers more of the same, consummate aromatics. It is gifted with beautiful tension and capped off with a toast tone supported by savory freshness."*

**Gault & Millau** 14 / 20

## Composition

50% Chardonnay / 50% Pinot Meunier

## Visual



Lemon yellow color with almond green reflections. Lively and very regular effervescence; fine bubbles which gives rise to a fine bead of foam.

## Olfactory



Rich nose where aromas of vanilla, wax, dried white flowers (lime, acacia) blend. Some evolutionary notes with toasted aromas (brioche, bread) and a touch of coffee.

## Gustative



Delicious mouth, fresh, finesse with taste of fresh citrus, white flowers (acacia). Some notes of lemons. A subtle wine with fresh and dedicated aromas.

## Tasting advice



Enjoy at a temperature of 6 to 8 degrees. With good company, tasting this cuvée will make it an exceptional moment.

*Food Pairing !*

IF YOU ARE A FAN OF JAPANESE CUISINE, THIS CITRUS-FLAVORED VINTAGE CAN BE EATEN AROUND A PLATE OF SUSHI. IT CAN ALSO BE PAIRED WITH FIRST COURSE OR WITH WHITE MEAT OF YOUR CHOICE.



## Conditionning

Bottle (0.75 L)

Magnum (1.5 L)

## Dosage

Gross Shipping Liquor : 8.0 g / L

**Aging** : 7 years minimum

**Disgorgement** : March 2020

*Harvest by hand*

*Alcoholic fermentation in thermo-regulated stainless steel vats*

*Partial malolactic fermentation*

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