



CHAMPAGNE  
**PATRICK BOIVIN**  
À EPERNAY

# Cuvée Blanc de Blancs Vintage 2008 Extra-Brut



Jancis Robinson 15,5/20



LE GUIDE  
HACHETTE  
DES VINS  
GUIDE 2021 ★★

**Composition:**  
100% Chardonnay

**Dosage:**  
Gross shipping liquor 3.2 g / L

**Conditioning :**  
Bottle (75 cl)

**Visual:** Lemon yellow color with green reflections. Lively and regular effervescence; fine bubbles form a fine bead of foam.

**Olfactory:** Fresh, fine, elegant nose. Yellow fruits are present with pome fruits. Roasting aromas appear over time.

**Gustative:** Fresh mouth with finesse with aromas of fresh citrus, white fruit and nuts. Some lemon notes. Nice balance.

**Fresh and elegant wine.**

## "Food and Wine" Association :

The freshness and elegance of this 2008 Extra - Brut vintage will be the ideal companion for a fried saint pierre accompanied by a saffron risoto.

## Tasting advice :

Consume at a temperature of 6 degrees.

A tasting glass resembles a wine glass, it offers a closed wall allowing the aromatic salts to be concentrated. Elegance and refinement for a tasting with friends or family.



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