



**CHAMPAGNE
PATRICK BOIVIN**
EPERNAY - FRANCE

CUVÉE ROSÉ PREMIER CRU

"Expressive and Fruity Wine"

Jancis Robinson 15 / 20



"Nice and fruity with a nice balance on the palate."



15 / 20

Gault & Millau

14.5 / 20



Conditionning

Bottle (0.75 L)
Half-bottle (0.375 L)
Magnum (1.5 L)

Dosage

Gross Shipping Liquor : 9.0 g / L

Aging : 4 years minimum

Disgorgement : November 2020

Harvest by hand

Alcoholic fermentation in thermo-regulated stainless steel vats

Partial malolactic fermentation

Composition

80% Chardonnay / 20% Pinot Meunier

Visual



Light pink color with orange reflections. Generous, white foam with fine bubbles and a persistent bead.

Olfactory



Open nose on fresh red fruits (wild strawberry, cherry) candied and macerated fruits (raspberry jelly, cherry preserved in brandy). Slight apple note.

Gustative



Fleshy, expressive on the palate which opens onto crunchy and juicy red fruits (cherry) with candied notes. The finish on the palate is very smooth.

Tasting advice



Drink at a temperature of 6-8 degrees in a flute. Its volume and height lets the bubbles evolve and rise to the surface, it also allows the temperature to remain as constant as possible and let the aromas define themselves.

Food Pairing !

DARE TO TRY WITH DUCK OR GUINEA FOWL WITH A TANGY SAUCE. AT THE END OF THE MEAL, IT WILL BE IDEAL WITH A PLAIN FRUIT SALAD.



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Alcohol abuse is dangerous for health, consume with moderation