



EPERNAY

CHAMPAGNE
PATRICK BOIVIN
À EPERNAY



Jancis Robinson 15,5/20



Cuvée Réserve 1er Cru

Composition :
50% Chardonnay
50% Pinot Meunier

Dosage :
Gross Shipping Liquor 8.0 g / L

Conditioning :
Bottle (75 cl), Magnum (150 cl)
Jeroboam (300 cl), Mathusalem (600 cl)

Aging:
5 years minimum

Visual : Lemon yellow color with almond green reflections. Lively and very regular effervescence; fine bubbles give 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 aromas of fresh citrus, white flowers (acacia). Some notes of lemons.

Subtle wine with fresh and advanced aromas.

"Food and Wine" Association :

If you're a fan of Japanese cuisine, this citrus-flavored vintage can be eaten around a plate of sushi.

Tasting advice:

Consume at a temperature of 6 to 8 degrees.

With a fine drinker, tasting this cuvée will make it an exceptional moment.



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