



**CHAMPAGNE
PATRICK BOIVIN**
EPERNAY - FRANCE

CUVÉE BLANC DE BLANCS

"Subtle and Elegant Wine"

*Jancis
Robinson* 15 / 20



Composition

100% Chardonnay

Visual



Pale yellow color. Discreet and regular effervescence, the fine bubbles form a fine bead of foam.

Olfactory



Rich and fresh nose, with nice complexity. Aromas of exotic fruits, pear and mint. We perceive lemony notes.

Gustative



Fine mouth where freshness dominates. Taste of yellow fruits paired with a lemon zest. Presence of almond flavor. Discreet and subtle wine.

Tasting advice



Enjoy at a temperature of 6-8 degrees. Use a wine glass as the specific temware creates balanced interaction between the fruit, minirealaty and acidity which will allow the aromatic salts to be concentrated.

Food Pairing !

THIS BLANC DE BLANCS CUVÉE WILL BE THE IDEAL COMPANION FOR YOUR TABLE AROUND A TRAY OF SEAFOOD DURING A FESTIVE MEAL WITH FAMILY OR FRIENDS.



Conditionning

Bottle (0.75 L)

Dosage

Gross Shipping Liquor : 8.0 g / L

Aging : 5 years

bottling : 2015

Disgorgement : March 2019

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