



EPERNAY

CHAMPAGNE
PATRICK BOIVIN
À EPERNAY

Cuvée Rosé 1er Cru



Jancis Robinson 15/20



Composition:

80% Chardonnay and 20% Pinot Meunier

Dosage:

Gross Shipping Liquor 9.0 g / L

Conditioning :

Bottle (75 cl), Magnum (150 cl)

Aging:

4 years minimum

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

Olfactory: Open nose on fresh red fruit (wild strawberry, cherry) and candied and macerated fruit (raspberry jelly, cherry 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.

Expressive and fruity wine.

"Food and Wine" Association :

Dare it on a partridge or a young pigeon, accompanied by a tangy sauce.
At the end of the meal, it will be ideal with plain fruit without sugar.

Tasting advice:

Consume at a temperature of 8 degrees.

Its volume and height lets the bubbles evolve and rise to the surface, it allows the temperature to remain as constant as possible.



667 Chemin des champs de Linette - 119 Avenue Jean-Jaurès - 51200 Epernay

Tél : 03 26 54 50 02 - 06 84 07 51 12 - E-mail: info@champagne-patrickboivin.com - www.champagne-patrickboivin.com

f champagne patrick boivin @champagnepatrickboivin

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