



**CHAMPAGNE
PATRICK BOIVIN**
EPERNAY - FRANCE

CUVÉE ROSÉE DE SAIGNÉE

"Vinous and Gourmet Champagne"

*Jancis
Robinson* 15.5 / 20

Gault & Millau 15 / 20



Composition

100% Pinot Noir

Visual

Vibrant pink color



Olfactory

Intense and delicious nose opening on aromas of black cherries and peonies, enhanced by notes of liquorice and violets. A rich and complex expression, offering a feeling of depth.



Gustative

The palate is delicate and mineral, both tender and warm. It is ample and vinous, a velvety sensation envelops the palate.



Tasting advice

Temperature of 8-10 degrees is recommended. Enjoy in a wine glass for a full and true experience! With the right glass, it will deliver the quality and intensity that this champagne deserves.



Food Pairing !

AT THE TABLE, COLD CUTS, PORK, BEEF TENDERLOIN OR CREAMY CHEESE WILL BE GOOD PAIRINGS.

YOU CAN DECANT THIS CHAMPAGNE FOR A NEW EXPERIENCE!



Conditionning

Bottle (0.75 L)

Dosage

Gross Shipping Liquor : 9.0 g / L

Aging : 10 years

bottling : 2009

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