



**CHAMPAGNE
PATRICK BOIVIN**
EPERNAY - FRANCE

CUVÉE TRADITION VINTAGE 1999

"Complex and gourmet wine"



Jancis Robinson 16 / 20



Gault & Millau 16 / 20

Composition

100% Chardonnay

Visual



Straw yellow color with green reflections. Fine, delicate and regular bubble cord.

Olfactory



Rich and delicious nose with aromas of honey, wax accompanied by a note of candied fruits. Some evolutionary notes with toasted aromas (brioche, bread).

Gustative



Balanced mouth with taste of citrus, candied fruits, honey. Palate is rich and delicious as the nose.

Tasting advice



Enjoy at a temperature of 10 degrees. If you have a wine glass in a bowl shape (oak chardonnay), it would be just perfect to reveal the intensity and full-bodied of this champagne, including the wine multi-layered aromas.

Food Pairing!

Conditioning

Bottle (0.75 L)
Magnum (1.5L)

Dosage

Gross Shipping Liquor : 8.0 g / L

Aging : 19 years

bottling : 2000

Disgorgement : March 2019

IT WOULD BE NICE TO TASTE THIS CUVÉE WITH A VEAL STEAK AND FRESH TRUFFLES! AS FRESH TRUFFLES ARE NOT ALWAYS EASY TO FIND, THE IDEA IS TO MATCH THE ACIDITY OF THE CHAMPAGNE WITH A MEAL THAT CAN SUPPORT IT.



*Harvest by hand
Alcoholic fermentation in oak barrels minimum 6 months
Partial malolactic fermentation*

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Alcohol abuse is dangerous for health, consume with moderation