



CHAMPAGNE
PATRICK BOIVIN
À EPERNAY

Jancis Robinson 15/20



Cuvée Blanc de Blancs

Composition:
100% Chardonnay

Dosage:
Gross Shipping Liquor 8.0 g / L

Conditioning :
Bottle (75 cl)

Visual: Pale yellow color. Discreet and regular effervescence; fine bubbles form a fine bead of foam.

Olfactory: Rich and fresh nose, with nice complexity, on aromas of exotic fruits, pear and mint. We perceive lemony notes.

Gustative: Fine mouth where freshness dominates. We find the nose with aromas of yellow fruit accompanied by a lemon zest. Almond flavor present.

Discreet and subtle wine.

"Food and Wine" Association :

Cette cuvée blanc de blancs sera le compagnon idéal de votre table autour d'un plateau de fruits de mer lors d'un repas festif en famille, ou entre amis.

Tasting advice:

Consume at a temperature of 6.

A tasting glass resembles a wine glass, it offers a closed wall allowing the aromatic salts to be concentrated.



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