



**CHAMPAGNE
PATRICK BOIVIN**
EPERNAY - FRANCE

CUVÉE TRADITION VINTAGE 2002

*Extra
Brut*

"Rich and Gourmet Wine"

*Jancis
Robinson* 15 / 20



90 / 100



93 / 100

"light to medium golden colour with a mature fine mousseux. Mature and complex nose offering spicy aromas, roasted nuts, winfall, nougat and patisserie. The palate is yet fresh and vivid with layers of mature fruit paired with toast, nuttiness, sweet baked apples, a mild mousseux underneath and long vigorous finish. Very good drinkability and maturity today."



Conditionning

Bottle (0.75 L)

Dosage

Gross Shipping Liquor : 2.5 g / L

Aging : 16 years

bottling : 2003

Disgorgement : July 2019

Composition

100% Chardonnay

Visual



Golden yellow color. Fine and delicate bubble cord. Regular and discreet bubbles.

Olfactory



Rich and gourmet nose with aromas of wax, accompanied by a note of white flowers (lime blossom, light tobacco). Some evolutionary note with toasted aromas (brioche, bread).

Gustative



Balanced mouth with taste of citrus, white fruits, honey, lime. Lemon finish. 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 (aok chardonnay), it would be just perfect to reveal the intensity and full-bodied of this champagne, including the wine multi-layered aromas.

Food Pairing !

THIS CUVÉE HAS A STRONG CHARISMA SO IT CAN BE ENJOYED WITH GAME MEAT TINGED WITH SPICES AND A FATTY SAUCE



Harvest by hand

Alcoholic fermentation in oak barrels minimum 6 months

Without malolactic fermentation

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Alcohol abuse is dangerous for health, consume with moderation