



CHAMPAGNE  
**PATRICK BOIVIN**  
À EPERNAY



## Cuvée Tradition Millésime 2002

SELECTION ANDREAS LARSSON 93/100

**Composition :**  
100% Chardonnay

**Dosage :**  
Gross shipping liquor 2.5 g / L

**Conditioning :**  
Bottle (75 cl)

**Visual:** Golden yellow color. Fine and delicate bubble cord with fine, 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 notes of citrus, white fruit, honey, lime. Lemon finish. Palate as rich and delicious as the nose.

**Rich and delicious wine.**

### "Food and Wine" Association :

This cuvée with a strong charisma can be enjoyed with game meat tinged with spices and a sauce that is both fatty.

### Tasting advice:

Consume at a temperature of 10 degrees.

A tasting glass resembles a wine glass, it offers a closed wall allowing the aromatic salts to be concentrated. Elegance and refinement for a tasting with friends or family.



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