



EPERNAY

CHAMPAGNE
PATRICK BOIVIN
À EPERNAY



Jancis Robinson 15/20



Gault:Millau

Cuvée Signature «Clos 667» millésime 2009 Extra-Brut

Composition :

63% Chardonnay 27% Pinot Noir 10% Pinot Meunier

Dosage :

Gross Shipping Liquor 6.0 g / L

Conditioning :

Bottle (75 cl)

Visual : The color is clear and brilliant with a very fine and abundant effervescence.

Olfactory : The fresh and elegant nose hides a very present structure characteristic of the vintage. This complexity is reflected in aromas of honey, acacia flower, or vine peach, enhanced by fresh notes of currants, menthol or star anise.

Gustative : On the palate the attack is supple, the material is light, the bubble is discreet to let the wine express flavors of mango, honey, white cherry and prolong the pleasure of tasting with a fine and saline finish.

Typical and complex wine.

"Food and Wine" Association :

This vintage, where wood is hardly suggested, will be comfortable in multiple circumstances: as an aperitif of course but also to accompany pan-fried scallops, lightly creamed white meats, fresh cheeses or even more simply beautiful fine oysters from Claire.

Tasting advice:

Consume at a temperature of 6 degrees.

An ovoid-shaped tasting glass, ideal to allow the aromas to assert themselves and your taste buds to live an extraordinary experience, adapted to promote aromatic emanations and preserve the taste of our exceptional vintage.



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