



CHAMPAGNE
PATRICK BOIVIN
À EPERNAY



Cuvée Blanc de Blancs Vintage 2008 Extra-Brut

Composition:
100% Chardonnay

Dosage:
Gross shipping liquor 3.2 g / L

Conditioning :
Bottle (75 cl)

Visual: Lemon yellow color with green reflections. Lively and regular effervescence; fine bubbles form a fine bead of foam.

Olfactory: Fresh, fine, elegant nose. Yellow fruits are present with pome fruits. Roasting aromas appear over time.

Gustative: Fresh mouth with finesse with aromas of fresh citrus, white fruit and nuts. Some lemon notes. Nice balance.

Fresh and elegant wine.

"Food and Wine" Association :

The freshness and elegance of this 2008 Extra - Brut vintage will be the ideal companion for a fried saint pierre accompanied by a saffron risoto.

Tasting advice :

Consume at a temperature of 6 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.