



CHAMPAGNE  
**PATRICK BOIVIN**  
À EPERNAY



## Cuvée Réserve 1er Cru

**Composition :**  
50% Chardonnay  
50% Pinot Meunier

**Dosage :**  
Gross Shipping Liquor 8.0 g / L

**Conditioning :**  
Bottle (75 cl), Magnum (150 cl)  
Jeroboam (300 cl), Mathusalem (600 cl)

**Aging:**  
5 years minimum

**Visual :** Lemon yellow color with almond green reflections. Lively and very regular effervescence; fine bubbles give rise to a fine bead of foam.

**Olfactory :** Rich nose where aromas of vanilla, wax, dried white flowers (lime, acacia) blend. Some evolutionary notes with toasted aromas (brioche, bread) and a touch of coffee.

**Gustative :** Delicious mouth, fresh, finesse with aromas of fresh citrus, white flowers (acacia). Some notes of lemons.

**Subtle wine with fresh and advanced aromas.**

### "Food and Wine" Association :

If you're a fan of Japanese cuisine, this citrus-flavored vintage can be eaten around a plate of sushi.

### Tasting advice:

Consume at a temperature of 6 to 8 degrees.

With a fine drinker, tasting this cuvée will make it an exceptional moment.



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