



CHAMPAGNE
PATRICK BOIVIN
À EPERNAY



Cuvée Rosé de saignée

Composition:
100% Pinot Noir

Dosage:
Gross Shipping Liquor 9.0 g / L

Conditioning :
Bottle (75 cl)

Visual: Bright, clear pink color.

Olfactory: Intense and delicious nose opening on aromas of black cherries and peonies, enhanced by notes of liquorice and violets. A rich and complex expression, offering a feeling of depth.

Gustative: The palate is delicate and mineral, both tender and warm. It is ample and vinous, a velvety sensation envelops the palate.

Vinous and gourmet cuvée.



"Food and Wine" Association :

At the table, favor earthy dishes with a soft texture such as Pata Negra cold cuts, beef tenderloin or creamy cheeses, and why not regional such as Langres and Soumaintrain. Surprise yourself and decant this champagne!

Tasting advice:

Consume at a temperature of 8 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..