



EPERNAY

# CHAMPAGNE PATRICK BOIVIN À EPERNAY



## Cuvée Tradition Millésime 1999

**Composition:**  
100% Chardonnay

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

**Conditioning :**  
Bottle (75 cl), Magnum (150 cl)

**Visual:** Straw yellow color with green reflections. Fine and delicate bubble cord with fine and regular bubbles.

**Olfactory:** Rich and delicious nose with aromas of honey and wax, accompanied by a note of candied fruit. Some evolutionary notes with toasted aromas (brioche, bread).

**Gustative:** Balanced mouth with notes of citrus, candied fruit, honey. Palate as rich and delicious as the nose.

**Complex and gourmet wine.**

### "Food and Wine" Association :

It would be wise to taste this cuvée accompanied by a veal steak with fresh truffles. This cuvée should offer a nice acidity, in order to offer a tonic aspect to the whole. The truffle flourishes in this dish with this vintage.

### 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..