



CHAMPAGNE
PATRICK BOIVIN
À EPERNAY



Cuvée Tradition Millésime 2002

SELECTION ANDREAS LARSSON 93/100

Composition :
100% Chardonnay

Dosage :
Gross shipping liquor 2.5 g / L

Conditioning :
Bottle (75 cl)

Visual: Golden yellow color. Fine and delicate bubble cord with fine, regular and discreet bubbles.

Olfactory: Rich and gourmet nose with aromas of wax, accompanied by a note of white flowers (lime blossom, light tobacco). Some evolutionary note with toasted aromas (brioche, bread)

Gustative: Balanced mouth with notes of citrus, white fruit, honey, lime. Lemon finish. Palate as rich and delicious as the nose.

Rich and delicious wine.

"Food and Wine" Association :

This cuvée with a strong charisma can be enjoyed with game meat tinged with spices and a sauce that is both fatty.

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.



667 Chemin des champs de Linette - 119 Avenue Jean-Jaurès - 51200 Epernay

Tél : 03 26 54 50 02 - 06 84 07 51 12 - E-mail: info@champagne-patrickboivin.com - www.champagne-patrickboivin.com

 champagne patrick boivin  @champagnepatrickboivin

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