



Champagne Pierre BOEVER & Fils

Millésime 2012 -Grand Cru

Champagne White 2012

Region :	Champagne
Name :	Champagne
Cuvée :	Millésime 2012 -Grand Cru
Color :	White
Vintage :	2012
Grape varieties :	Chardonnay (50%) / Pinot noir (50%)
Alcohol :	12 %
Capacity :	75 cl
Allergens :	No allergens identified



ELABORATION

Sustainable viticulture.
Traditional hand picking.
Fermentation in stainless steel vats.



TASTING

EYE : Straw yellow colour, crisp.
NOSE : Elegant, fine, slight acacia aromas, slight rose aromas, orange aromas, subtle black pepper aromas.
MOUTH : Elegant, powerful, subtle white flowers overtones, subtle spice hints, mineral, powerful body, long length.



SERVICE

OPERATING TEMPERATURE : Between 8° and 10°.
GUARD : To be consumed between 2016 and 2020



FOOD AND WINE PAIRING : For the aperitif



AWARDS

Decanter 2018 : Médaille de bronze
Gault et Millau 2018 : Quoted Wine

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