



Champagne Pierre BOEVER & Fils

Millésime 2012 -Grand Cru

Champagne - White 2012

Region :	Champagne
Appellation :	Champagne
Cuvée :	Millésime 2012 -Grand Cru
Color :	White
Vintage :	2012
Grapes :	Chardonnay (50%) / Pinot noir (50%)
Alcoholic degree :	12 %
Bottle size :	75 cl



WINEMAKING

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



TASTING

APPEARANCE : Straw yellow colour, crisp.

NOSE : Elegant, fine, slight acacia aromas, slight rose aromas, orange aromas, subtle black pepper aromas.

PALATE : Elegant, powerful, subtle white flowers overtones, subtle spice hints, mineral, powerful body, long length.



SERVING

SERVING TEMPERATURE : Between 8° and 10°

AGING : Ageing from 2016 to 2020



FOOD MATCHES : For the aperitif



REWARDS & RATINGS

Decanter 2018 : Silver medal

Gault et Millau 2018 : Quoted Wine

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