



Champagne Pierre BOEVER & Fils - Grand Cru

Carte Blanche- Brut-Grand Cru

Champagne White

Region :	Champagne
Name :	Champagne
Cuvée :	Carte Blanche- Brut-Grand Cru
Color :	White
Grape varieties :	Chardonnay (30%) / Pinot noir (70%)
Alcohol :	12 %
Capacity :	75 cl
Allergens :	No allergens identified



ELABORATION

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



TASTING

EYE : Golden yellow colour, fine bead.
NOSE : Fortright, fruity, subtle mint aromas, citrus aromas, fresh fruit aromas.
MOUTH : Elegant, citrus hints.



SERVICE

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



FOOD AND WINE PAIRING : For the aperitif, Seafood and shellfish, White meats, Poultry

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