



Champagne Pierre BOEVER & Fils - Grand Cru

Carte Blanche- Brut-Grand Cru

Champagne - White

Region :	Champagne
Appellation :	Champagne
Cuvée :	Carte Blanche- Brut-Grand Cru
Color :	White
Grapes :	Chardonnay (30%) / Pinot noir (70%)
Alcoholic degree :	12 %
Bottle size :	75 cl



WINEMAKING

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



TASTING

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



SERVING

SERVING TEMPERATURE : Between 8° and 10°
AGING : Ageing Since 2016



FOOD MATCHES : For the aperitif, Seafood and shellfish, White meats, Poultry

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