



Champagne Pierre BOEVER & Fils

Les Dames De France -Brut-Grand Cru

Champagne White

Region :	Champagne
Name :	Champagne
Cuvée :	Les Dames de France -brut-Grand Cru
Color :	White
Grape varieties :	Chardonnay (20%) / Pinot noir (80%)
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 : Expressive, citrus aromas, fruit jam aromas, peach aromas, subtle toast aromas.
MOUTH : Powerful, powerful body, long length.



SERVICE

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



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



AWARDS

Decanter 2015 : Médaille de bronze
Gault et Millau 2015 : 13.5/20
Le guide Hachette des vins 2017 : Quoted Wine

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