



## CHAMPAGNE PATRICK BOIVIN TRADITION 1ER CRU 1999

S.C.E.A Henri Reich Et Fils, Wine Around, Bordeaux, France

**LCBO # 26643 | 12.0% alc./vol. | \$135.0 | Release: 06-Oct-2022**

*“Golden. Deep aroma of creamed honey on hot buttered toast. Big, broad and very toasty. Very few bubbles but they have plenty of attack. There’s a touch of green as well, like avocado and tarragon. Solid.”*

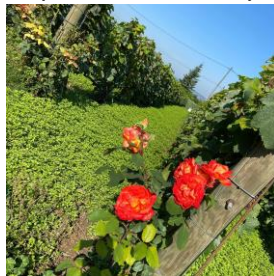
**(Jancis Robinson)**

*“A complex Champagne with aromas of dried flowers, stewed apricots, honey and quince. Some tobacco and mushroom undertones. Wonderfully umami and concentrated on the palate with soft bubbles. Still bright. Flavourful finish. Some nuttiness. Delicious now.”* **(James Suckling)**

### Terroir:

Family-owned estate for 3 generations since 1978. Vineyard of 6 HA is mainly in the Vallée de la Marne on Epernay Region on villages Classified territory **1er Cru** such as Pierry, Cumières, and others villages as Vinay, Brigny-Vaudancourt and Damery and Epernay, Capital City of Champagne.

Chardonnay, Pinot Meunier and Pinot Noir cultivated on plots with a south-facing exposure and marly-tinted calcareous clay soil.



### Vinification:

Temp. controlled fermentation in stainless steel vats, second fermentation in the bottle with manual rotation. Partial malolactic fermentation. Aged over 20y.

**Variety:** Chardonnay 100%

**Residual sugar:** 8 g/L

**Serving suggestion and food pairing:** Serve at 10 °C. Rich and gourmet wine, to drink on a foie gras, truffle cheese or a Bresse chicken with creamy sauce.

**James Suckling**

**93p**

**Jancis Robinson**

**16p**

**Feminalise**

**Gold**

**Gault & Millau**

**16p**

**JAMESUCKLING.COM**

Jancis Robinson  
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**Gault & Millau**