



CHAMPAGNE PATRICK BOIVIN TRADITION 1ER CRU 2002

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

LCBO # 26644 | 12.0% alc./vol. | \$119.95 | Release: 27-Aug-2022

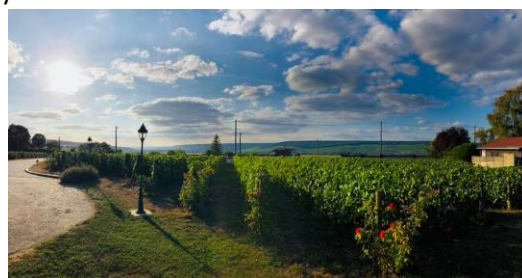
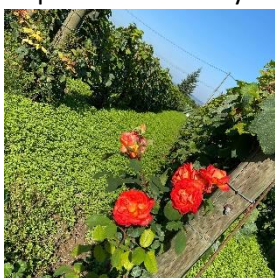
“Light to medium golden colour with a mature fine mousseux. Mature and complex nose offering spicy aromas, roasted nuts, windfall, nougat and patisserie. The palate is yet fresh and vivid with layers of mature fruit paired with toast, nuttiness, sweet baked apples, a mild mousseux underneath and a long vigorous finish. Very good drinkability and maturity today.” (Andreas Larsson, Tasted 100% Blind)

“Patrick Boivin Cuvée Tradition Premier Cru 2002 is a mature champagne, medium-gold in the glass, bone-dry and elegant with a fine toasty mousse of roasted nuts, nougat, pastry, baked apple, apricot and citrus zest flavours vibrant and long on the palate. So good now.” Score – 93p (Natalie MacLean, 2022)

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, Brugny-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 carcareous clay soil.



Vinification:

Temp. controlled fermentation in stainless steel vats, second fermentation in the bottle with manual rotation. Aged over 17y.

Variety: Chardonnay 100%

Residual sugar: 2.5 g/L

Serving suggestion and food pairing: Serve at 10°C. This cuvee has a strong charisma so it can be enjoyed with game meat tinged with spices and a fatty sauce.

Jancis Robinson

15p

Natalie MacLean

93p

Tasted 100% Blind

93p

Decanter WWA

90p & Silver

Jancis Robinson
JancisRobinson.com

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