



CHAMPAGNE

BOUDE BAUDIN

CHAMPAGNE

B ZÉRO

N48.1104667 E3.8103881

BOUDE AUDIN CHAMPAGNE

VIGNERONS DEPUIS 1955

B ZÉRO

HARVEST 2015

DATA SHEET

Grape varieties: 25% Chardonnay, 36% Pinot Noir, 39% Meunier

Alcohol by volume: 12% vol.

Dosage: 0 g/l

TASTING

The first nose reveals aromas of frangipane. Notes of peach and pear reinforce the milky side of this Champagne with gourmet and pastry contours. Beyond a citrus tone, a hint of fresh vanilla and sweet spices completes its bouquet. The attack, thirst-quenching at first, evolves into a smooth touch of bubbles. The development in the mouth is fleshy, lively and chalky. The effervescence is straight, fine and contributes positively to the balance in the mouth. The finish is sapid with a melted dosage allowing the wine to extend in the mouth. The aromatic lexical field echoes that of the nose with a pastry touch coupled with juicy white fruits and the elegance of tangerine.

TASTING OPPORTUNITES

Aperitif: serve at 7 - 8°C

Meal: serve at 10 - 12°C

FOOD MATCHING

Simple pleasure: aperitif, black olive tapenade.

Moment of relaxation: lightly lemony cod, lemon meringue pie.

Haute-couture: Bresse chicken with morel sauce, risotto with black truffles.

MAKING

Minimum 4 years ageing in cave

Boude Baudin Champagne

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