



CHAMPAGNE

BOUDE BAUDIN

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BRUT DE B

N49.1104667 E3.9103661

# BOUDE AUDIN CHAMPAGNE

VIGNERONS DEPUIS 1955



## BRUT DE B

## HARVEST 2021

### DATA SHEET

Grape varieties : 63% Meunier, 19% Pinot Noir, 18% Chardonnay

Including 57% reserve wine

Alcohol content : 12% vol.

Dosage : 8g/l

Also available in half-bottle, magnum, and jeroboam. Other sizes upon request

### TASTING

Remarkably fine for its young age, the bubbles are dazzling, rising energetically along the length of the glass through a golden colour with subtle brown highlights.

The first nose is surprisingly delicious. We are lulled into a fruity world, ranging from very fresh, crunchy fruit, to very ripe fruit, even stewed, to stone fruit, almost eau-de-vie. Mirabelle plum and quetsche intermingle to give this cuvée a very summery style. In perfect harmony with the nose, the palate shows real generosity thanks to its fleshy body and explosive retro-olfaction driven by crunchy yellow fruit. A hint of bitterness accompanies the roundness of the finish, with its prodigious pastry aromas and delicate frangipane fragrance.

### TASTING OCCASIONS

As an aperitif : serve at 7 - 8°C (45 - 46°F)

With a meal: serve at 10 - 12°C (50 - 54°F)

### FOOD PAIRING

Simple pleasure : mackerel rillettes, mimolette cheese, creamy vanilla rice pudding, pear crumble

Relaxing moment : Perfectly cooked egg, seared tuna fillet with crisp vegetables, chicken supreme

Haute couture: turbot, venere risotto, clams, veal picatta with Florentine grapes

### MAKING

Aged in the cellar for a minimum of 3 years

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