



CHAMPAGNE

BOUDE BAUDIN

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CHARDONNAY

N49.1104667 E9.9103661

BOUDE BAUDIN CHAMPAGNE

VIGNERONS DEPUIS 1955



CHARDONNAY

HARVEST 2021

DATA SHEET

Grape varieties: 100% Chardonnay

Alcohol by volume: 12.6% vol.

Dosage: 8 g/l

TASTING

This cuvée opens with yeasty notes of pastry and viennoiserie, reflecting its youth. Scents of frangipane, fresh brioche and toasted almonds come through immediately. These delicious aromas give way to candied citrus fruits, particularly candied lemon, with hints of lemon cream.

On the palate, this great wine opens with hints of pear yoghurt, fresh grapes and fine white flower notes of hawthorn and lime blossom. With its fine structure, this cuvée is racy, fruity and creamy, perfectly combining finesse and delicacy.

TASTING OPPORTUNITES

Aperitif: serve at 7 - 8°C

Meal: serve at 10 - 12°C

FOOD MATCHING

Simple pleasure: fresh sheep, pear sorbet, madeleine.

Moment of relaxation: smoked trout, salmon Chirashi, roast veal carpaccio, citrus pavlova.

Haute-couture: roast guinea fowl with orange, asparagus salad, bar ceviche, mango and yuzu.

MAKING

Minimum 4 years ageing inside our cellar.

Boude Baudin Champagne

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