



CHAMPAGNE

BOUDE BAUDIN

CHAMPAGNE

ROSÉ

N48,1104667 E3,9103661

BOUDE AUDIN CHAMPAGNE

VIGNERONS DEPUIS 1955

ROSÉ

HARVEST 2021

DATA SHEET

Grape varieties: 55% Meunier, 25% Pinot Noir, 20% Chardonnay,
including 14% of red wine 50% of reserve wines

Alcohol by volume: 12% vol.

Dosage: 10g/l

TASTING

The first sensations leave us in no doubt; we are indeed in the world of rosé champagne. A profile in full evolution is then revealed, with notes of fig, juicy red plum, plum tart, wild strawberries. The fruity character is finely jammy, even pastry with this pie crust side or even cherry clafoutis. A few relatively fleeting tertiary notes bring complexity such as dried flowers and fine spices. Once in the mouth, the attack surprises with its tension and liveliness. The wine shows a vibrant tone and a real renewed vigour. As a red thread, the fruit brings all its flesh, its plumpness and its texture, thus bringing the material necessary to perfect the balance with this passionate freshness. The finish is airy, even thirst-quenching; there is no aggressiveness, the fluidity prevails guaranteeing a radiant and balanced wine, full of indulgence with in particular its small touches of violet candy, blackcurrant lollipop.

TASTING OPPORTUNITES

Aperitif: serve at 7 - 8°C

Meal: serve at 10 - 12°C

FOOD MATCHING

Simple pleasure: pumpkin velouté with ginger, half-aged mimolette, prune and bacon cake.

Moment of relaxation: land and sea tartar, roast duck breast, potato pancake and Jerusalem artichoke.

Haute-couture: strawberry with champagne sabayon, fig and pan-fried foie gras tartlet, tuna marinated in wine.

MAKING

Minimum 3 years ageing in cave

Boude Baudin Champagne

12 rue des Gouttes d'Or 51480 Cormoyeux FRANCE - +33 326 58 65 02
champagne@boudeboudin.com - www.champagneboudeboudin.fr