



CHAMPAGNE

BOUDE BAUDIN

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MILLESIMÉ
SAINT CLÉMENT

N40.1104887 E8.0108881

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VIGNERONS DEPUIS 1955



CUVÉE SAINT CLÉMENT

VINTAGE 2016

DATASHEET

Grape varieties: 41% Chardonnay, 39% Pinot Noir, 20% Meunier

Alcohol by Volume: 12% vol.

Dosage: 6 g/l

TASTING

The first nose places us in the comforting world of pastry: almond paste, warm brioche. The second nose then opens up to a more varietal profile with primary citrus aromas. The more we aerate, the more we can truly appreciate new scents with an empyreumatic character, hints of clove, and sweet spices, adding to the complexity of the olfactory experience. On the palate, the structure of Pinot Noir dominates at first. Then comes the velvety touch, the silky texture of Meunier, accompanied by a hint of vanilla. This results in a richer expression with a distinct pastry-like character, reminiscent of raisin bread, and a liveliness that is still developing. The tasting concludes with lovely depth, featuring notes of mirabelle plum and pomegranate, which subtly round off this cuvée.

TASTING OPPORTUNITIES

Apéritif: serve at 7 - 8°C

Meal: serve at 10 - 12°C

FOOD MATCHING

Simple pleasure: Cannelloni, Prawns with Coconut Milk, Salmon Pie

Moment of relaxation: Chaource, Sautéed Physalis with Mango, Roast Duckling in a Sesame Crust

Haute couture: Red Berry Gratin, Spatchcocked Poultry, Lobster Curry

MAKING

Minimum 7 years ageing in cave

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