



CHAMPAGNE

BOUDE BAUDIN



CHAMPAGNE
VIEILLES VIGNES

N49.1104867 E3.9103861



CUVÉE VIEILLES VIGNES

VINTAGE 2018

DATA SHEET

Grape varieties: 35% Meunier, 33% Chardonnay, 32% Pinot Noir

Alcohol by volume : 12% vol.

Dosage: 4 g/l

Age of the vines : 40 to 65 years

TASTING

With a distinctly springlike character, the first nose reveals subtle floral fragrances of rose, acacia, and hawthorn. White fruits soon emerge, and after a few minutes of aeration, notes of green apple and juicy pear infuse the tasting experience. Then, yellow fruits, with freshly picked plum, add complexity to the profile.

The attack is bright, marked by hints of gooseberry. The body is fleshy, almost enveloping, reminiscent of the silkiness of Meunier. Jammy notes gently caress the palate, immersing us in a comforting universe. The length is well-structured, supported by the framework of Pinot Noir, and the tight finish hints at a promising aging potential. A cuvée that showcases true balance.

TASTING OPPORTUNITES

As an aperitif : serve at 7 - 8°C

At the table : serve at 10 - 12°C

FOOD MATCHING

Simple pleasure: Beaufort Puff Pastry Twists, Plum Tart, Mackerel Rillettes

Relaxation moment: Veal Blanquette, Salmon Terrine, Chicken Tagine with Preserved Lemons

Haute couture: Turbot, Black Venere Rice Risotto, Wild Duck Pithiviers

MAKING

Minimum 7 years ageing in cave

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