



Champagne FRANCIS BOULARD

& FILLE

a Sense for Nature



GRAND CRU

GRANDE MONTAGNE

Grand Cru Grande Montagne wine comes from Mailly-Champagne, a village on the "Montagne de Reims" classed Grand Cru 100%. This **Vintage** Champagne is **Brut Nature** (= zero-dosage).

WINE:	Grand Cru Grande Montagne
APPELLATION:	Champagne Vintage Grand Cru
VINTAGE:	2019
TERROIR:	Mailly-Champagne clay-limestone soil. Average age of the vines: 30 years
COMPOSITION:	60% Pinot Noir, 40% Chardonnay.
DOSAGE:	Brut Nature : 0 g/L
BOTTLE SIZE:	bottle 75 cl

VINIFICATION :

Vinification in small oak barrels and half hogsheads. Spontaneous alcoholic fermentation with indigenous yeasts. Malo-lactic fermentation takes place. Unfined.

TASTING NOTES

Red fruits on the nose, with some citrus hints. The champagne has a straightforward profile in the mouth, with a small point of salty minerality.

SUGGESTIONS

Serve at 10 °C (50°F) as an aperitif, with poultry, white meat in a cream sauce, or a noble fish.

PRESS COMMENTS

- [Robert Parker](#): **93 pts**
- [Vinous - Antonio Galloni](#): **93 pts**
- [Gerhard Eichelmann](#): *****
- [Bettane & Desseauve 2019](#) : **17.5 /20**
- [R.V.F. green Guide 2019](#): **15.5 /20**
- [Jacques Dupont](#): **17½ /20**
- [Guide Revel 2012](#) : **17 /20** * Editor's choice *

