



# Champagne FRANCIS BOULARD & FILLE

*a Sense for Nature*



## LES MURGIERS

"BLANC DE NOIRS"

**Les Murgiers** champagne is the first wine of the Estate's range. Well constructed and forward in the mouth, this wine is the embodiment of the style of Francis Boulard champagnes. "Blancs de noirs" means that it is a white wine made from black grapes.

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WINE:	Les Murgiers - Blanc de Noirs
APPELLATION:	Champagne Extra-Brut
TERROIR:	Clay and limestone terroirs from the Marne Valley. Average age of the vines: 30 years
COMPOSITION:	100% Pinot Meunier - 2014 harvest
DOSAGE:	3 g/L
BOTTLE SIZES:	½ bottle, bottle, magnum, jeroboam, mathusalem.

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### VINIFICATION

Only "la cuvée" (the first juice from the first pressing) is used to make this champagne. Vinified in old small oak barrels, large casks and half hogsheads. Spontaneous alcoholic fermentation with indigenous yeasts. Malo-lactic fermentation takes place. "Batonnage" (beating in) of fine lees every 10 to 12 days. Bottled on "fruit days" of the lunar calendar. Unfined.

### TASTING NOTES

Attractive nose of dried fruit, white fruit and citrus flowery hints. The champagne is forward in the mouth with powerful aromatic flavours. A broad and expressive champagne.

### SUGGESTIONS

Serve at 10 °C (50°F) as an aperitif, with starters such as fish, tarts and pates, prosciutto hams (culatello, pata negra), poultry and white meats.

### PRESS COMMENTS

- ★ [Robert Parker](#): **93 pts**
- ★ [Gerhard Eichelmann](#): **\*\*\*\***
- ★ [Guia Melendo del Champagne 2014](#): **92 pts**
- ★ [Bettane & Desseauve 2019](#) : **17 /20**
- ★ [Gault & Millau Champagne Guide 2016](#): **16½ /20**
- ★ [Champagne Exclusive 2013](#): **16-17 /20**
- ★ [Jacques Dupont](#) : **18 /20**

