



Champagne FRANCIS BOULARD & FILLE

a Sense for Nature



LES MURGIERS

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.

WINE:	Les Murgiers
APPELLATION:	Champagne Brut Nature
TERROIR:	Clay and limestone terroirs from the Marne Valley & Massif St Thierry. Average age of the vines: 35 years
COMPOSITION:	67% Pinot Meunier, 3% Chardonnay 30% Pinot Noir - base 2018 harvest
DOSAGE:	0 g/L
CERTIFICATION:	Bio ECOCERT << FR BIO-01 >> (Organic)
BOTTLE SIZES:	½ bottle, bottle, magnum, jeroboam, mathusalem.



VINIFICATION

Only "la cuvée" (the first juice from the first pressing) is used to make this champagne. Vinified in old small oak barrels. Spontaneous alcoholic fermentation with indigenous yeasts. Malo-lactic fermentation takes place.

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**

