



Champagne FRANCIS BOULARD

& FILLE

a Sense for Nature



PETRAEA

RÉSERVE PERPÉTUELLE

Petraea champagne is created using a method similar to that of the Solera. Each year, the previous year's wine is added in the proportion of 50%. This means that the wine contains some of all the earlier vintages in decreasing proportions. This perpetual reserve was restarted in 2012 as organic champagne.

WINE:	Petraea
APPELLATION:	Champagne Brut Nature
TERROIR:	Plot called "Le Murtet" - Sandy limestone terroir on the Massif de Saint-Thierry
COMPOSITION:	100% Pinot Noir Harvest 2013 & 2012
DOSAGE:	0 g/L
CERTIFICATION:	Bio ECOCERT << FR BIO-01 >> (Organic)
BOTTLE SIZE:	75 cl bottle



VINIFICATION :

Only "la cuvée" (the first juice from the first pressing) is used to make this champagne. Spontaneous alcoholic fermentation with indigenous yeasts. Vinified on fine lees in 25 hl oak casks with batonnages (beating in). Malo-lactic fermentation takes place. Unfined and unfiltered. Reduced gas pressure for vinous style and elegance.

TASTING NOTES

The nose is intense and generous. Scents of fruits, of white flowers with spicy hints. In the mouth the champagne is broad and rich, powerful though still possessing good freshness.

SUGGESTIONS

Serve at 10 °C (50°F) as an aperitif, or at table with fish, poultry, white meats and cheeses.



PRESS COMMENTS

- [Bettane & Desseauve 2020](#): 17 /20 (2012)
- [Robert Parker](#): 94 pts (MMVII)
- [Gerhard Eichelmann](#): * * * * * (MMVII)
- [RVF green Guide 2016](#) : 17 /20 (MMVII)
- [Revel Guide 2014](#): 19 /20 (MMVII)
- [Jacques Dupont](#): 17½-18 /20 (MMVII)
- [Revue du Vin de France](#): 17 /20 (MMVI)