



Champagne FRANCIS BOULARD & FILLE

a Sense for Nature



LES RACHAIS

BRUT NATURE

Les Rachais champagne comes from a single plot cultivated using biodynamic principles and following the lunar calendar. Made from 100% Chardonnay grapes, it is a champagne with an attractive personality, allying power and grace.

WINE:	Les Rachais
APPELLATION :	Champagne Vintage Brut Nature
VINTAGE:	2011
TERROIR:	Plot "Hurtebise/Les Rachais" in the Massif de Saint Thierry. Sandy limestone soils. Average age of the vines: 43 years
COMPOSITION:	100% Chardonnay - Massale selection
DOSAGE:	0 g/L
CERTIFICATION:	ECOCERT - Organic
BOTTLE SIZES:	75 cl bottle



VINIFICATION :

Spontaneous alcoholic fermentation with indigenous yeasts. Vinified on fine lees in old small oak barrels with "batonnage" (beating in) on "Fruit" and "Flower" days. Malo-lactic fermentation takes place. Bottled on "fruit days" of the lunar calendar. Unfined and unfiltered.

TASTING NOTES

Rich nose of fully ripe white fruit, citrus, pastries and of dried fruit with a slight hint of honey. In the mouth, the wine is mouth filling, with a fine texture. Powerful and long.

SUGGESTIONS

Serve at 10 °C (50°F) as an aperitif, or at table with fish, poultry and white meats. The wine shows at its best after several minutes of aeration.



PRESS COMMENTS

- [eRobertParker](#): **94 pts** (2008 vintage) - **93+ pts** (2009 vintage)
- [Vinous - Antonio Galloni](#): **94 pts** (2010)
- [Bettane & Desseauve 2018](#): **17½ /20** (2010)
- [Gerhard Eichelmann](#): ********* (2007, 2008 & 2009)
- [Jacques Dupont](#): **18½ /20** (2008) - **18½-19 /20** (2010)
- [La Revue du Vin de France](#): **17 /20** (2010)
- [Migliori 99 guide 2018](#): **19.4 /20** (2010)
- [Amphore Organic Wines Challenge 2017](#): **Gold medal** (2010)