



# Champagne FRANCIS BOULARD

*a Sense for Nature*



## CHAMPAGNE VINTAGE EXTRA-BRUT

The **Vintage** ("Millésimé") champagne is made from the three great champagne grape varieties. The grapes all come from one single harvesting .

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WINE:	Millésimé - Vintage
APPELLATION:	Champagne Extra-Brut
TERROIR:	Clay and limestone terroirs from the Marne Valley and the Montagne de Reims. Average age of the vines: 30 years
COMPOSITION:	50% Chardonnay, 30% Pinot Noir, 20% Pinot Meunier.
DOSAGE:	3 g/L
BOTTLE SIZES:	bottle 75 cl

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### VINIFICATION :

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

### 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 foie gras, fish, poultry and white meats.

### PRESS COMMENTS

- [eRobertParker](#): **94 pts** (2006 vintage)
- [Gerhard Eichelmann](#): **\*\*\*\*\*** (2006 vintage)
- [Bettane & Desseauve 2016](#) : **17 /20** (2006 vintage)
- [Gault & Millau Champagne Guide 2016](#): **17½ /20** (2006 vintage)
- [Revel Guide 2014](#): **17 /20** (2006 vintage)
- [Champagne Exclusive 2014](#): **18-20 /20** (1997) - **16-17 /20** (2006)
- [Jacques Dupont](#): **17 /20** (1997) - **18 /20** (1996) - **16 /20** (2006)

