

CHAMPAGNE BOULACHIN *Chaput*

MILLESIME 2007



Size :
Bottle 75cl

Technical description:

- . Vineyards in the communes of Arrentières, Colombé le Sec, Colombé la Fosse and Voigny on the Côte des Bars.
 - . 35% Pinot Noir, 35% Chardonnay, 30% Pinot Meunier
 - . 8g sugar/L - Aged 11 years in the cellar
 - . Complexity - Harmony - Does not carry the weight of years.
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- . **Dress** : shiny, golden, elegant string of very fine bubbles.
 - . **Nose** : caramel, brioche, gingerbread, plums in alcohol.
 - . **Palate** : splendid, full of freshness, dried fruit, toasted and vanilla. Melted attack, ample and persistent matter.

Food and wine pairing :

This champagne will go well with refined dishes such as scallops or foie gras on toast with grape jelly as well as with a simple apple pudding.