

CHAMPAGNE **BOULACHIN** *Chaput*

CARTE NOIRE



Size :
Bottle 75cl

Technical description :

- Vineyards in the communes of Arrentières, Colombé le Sec and Voigny on the Côte des Bars.
- 80% Pinot Noir, 20% Chardonnay – Harvest 2009/2010
- 7g sugar/L - Aged 4 years in the cellar

• **Dress** : pale yellow, green reflections, limpid, brilliant. Fine bubbles with fast rise, a beautiful aspect.

• **Nose** : ripe white fruits, stewed fruits, buttery note and background on sweet spices, vanilla.

• **Palate** : pleasant, ample and round attack, freshness

Food and wine pairing :

It is a perfect companion for the aperitif. You can also drink it with semi-cooked foie gras, poultry or fish.

Rewards :

- Gold Medal Vinalies Internationales 2016
- Bronze medal Decanter 2015
- Guide Vins et Terroirs (Belgium) : 16/20
- Golden medal Hong Kong 2013 : best Asian wine
- Bronze medal Miami 2013