

DOMINIQUE
BOULARD
CHAMPAGNE

MAILLY CHAMPAGNE
– GRAND CRU –
A charming and elegant wine



Blending : Pinot Noir 90% - Chardonnay 10%

Terroir : Montagne de Reims

Soil types : Clay-limestone soil

Average age of the vines : 30 years old

Malolactic fermentation : yes

Vinification : Stainless steel vats

Sugar : 6g/l

Wine specific features

- **Appearance :** Yellow color with intense pretty golden highlights

- **Fragrance :** Fresh, opulent, iodized and saline on the nose. The wine is heavenly and will mature with age

- **Taste :** A robust full-bodied wine with lightly perfectly mastered hints of acidity

It exhales notes of white truffles and roasting. Brioche, roasted and saline notes on the finish

Tasting temperature : 10°C

Ageing : 10 years

Fantastic food pairing : This elegant, well-balanced and very charming wine will perfectly pair with a Roast Capon.

Available in : Bottle (0.75l)

* Comments from:

- Philippe Faure-Brac - the World's Best Sommelier

- Fabrice Sommier - Master sommelier of UDSF, Master of Port and former President of the Sommeliers of Lyon-Rhône Alpes

- Gisèle Marguin - President of the Sommeliers of Alpes-Marseille.

