

DOMINIQUE
BOULARD
CHAMPAGNE

SINGULARIS
- MILLÉSIME 1997 -
A prestigious and complex wine



Blending : Chardonnay 50%, Pinot Noir 30%, Pinot Meunier 20%

Terroirs : Vallée de la Marne, Montagne de Reims

Soil types : Clay-limestone soil and siliceous-clay soil

Average age of the vines : 35 years old

Malolactic fermentation: yes

Vinification : Stainless steel vats

Sugar : 6g/l

Wine specific features :

- **Appearance :** Golden yellow color

- **Fragrance :** The wine is very expressive on the nose. It exhales aromas of ripe fruit, caramel and spiced bread

- **Taste :** A well-balanced and a well-structured wine expressing licorice notes. A powerful and generous finish

Tasting temperature : 10°C

Ageing : ready to drink

Fantastic food pairing : best enjoyed with a lobster and its summer vegetables

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.*

