

Our partner:



Champagne P. BOIVIN

AOC Champagne, Vallée de la Marne
Récoltant Manipulateur (RM)

New generation:

Very proud of their parent's hard work .



Winery overview:

Their family estate is located on the heights of Epernay, Capital of Champagne.

At the beginning of this adventure, their parents decided to create their own brand in 1978 with some parcels coming from our grandparents in the village 1er CRU of CUMIERES.

Year after year, they increased their vineyard to 6 ha through several villages around Epernay.

In 2022, a new challenge for the 2 sisters : the construction of their own production site.

They became independent for the elaboration of their champagnes and thus, more than their terroir, they will mark with their characters their next cuvées.



Champagne P.BOIVIN
Brut – Icône



Grape Varieties:

80% pinot Meunier, 20% Chardonnay

Tasting

Visual: Golden yellow color, shiny. Fine bubble with a discreet and delicate foam bead.

Olfactory: Open nose with aromas close to pastry (shortbread, nougatine). Then notes of dried hay, tobacco, roasted almonds and dried apricot appear. Very pleasant nose.

Gustative: Flattering, ample mouth, with a very present freshness which results in a good structure. White fruit aroma with hints of almond and citrus on the finish. Full wine with a ripe aromatic profile.

Analyses

Alcohol : 12,5°

Dosage: 8g/l

Champagne P.BOIVIN
1^{er} cru Brut – Blanc de blancs



Grape Variety:

100% Chardonnay

Tasting

Visual: Pale yellow color. Discreet and regular effervescence; fine bubbles form a fine bead of foam.

Olfactory: Rich and fresh nose, with nice complexity, on aromas of exotic fruits, pear and mint. We perceive lemony notes.

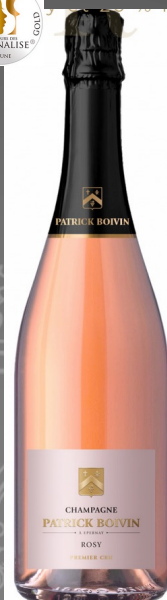
Gustative: Fine mouth where freshness dominates. We find the nose with aromas of yellow fruit accompanied by a lemon zest. Almond flavor present. Discreet and subtle wine..

Analyse

Dosage: 8g/l

Gault&Millau

Champagne P.BOIVIN
Brut – Rosy



Grape Varieties:

80% Chardonnay, 20% pinot Meunier

Tasting

Visual: Light pink color with orange reflections. Generous, white foam with fine bubbles and a persistent bead.

Olfactory: Open nose on fresh red fruit (wild strawberry, cherry) and candied and macerated fruit (raspberry jelly, cherry in brandy). Slight apple note.

Gustative: Fleshy, expressive on the palate which opens onto crunchy and juicy red fruits (cherry) with candied notes. The finish on the palate is very smooth. Expressive and fruity wine.

Analyse

Dosage: 9g/

Champagne P.BOIVIN
Brut – Epernay Millésimé 2018



Grape Variety:

50% Chardonnay

Tasting

Visual: Straw yellow color with green reflections. Fine and delicate bubble cord with fine and regular bubbles.

Olfactory: Rich and delicious nose with aromas of honey and wax, accompanied by a note of candied fruit. Some evolutionary notes with toasted aromas (brioche, bread).

Gustative: Balanced mouth with notes of citrus, candied fruit, honey. Palate as rich and delicious as the nose.

Analyse

Alcohol : 12,5°

Dosage: 8g/l

Champagne P.BOIVIN

1^{er} cru Brut – Cumièrre Millésimé 2018 Extra dry – Le Clos 667 Millésimé 2009



Grape Variety:

100 % Chardonnay

Tasting

Visual: Golden yellow color. Fine and delicate bubble cord with fine, regular and discreet bubbles.

Olfactory: Rich and gourmet nose with aromas of wax, accompanied by a note of white flowers (lime blossom, light tobacco). Some evolutionary note with toasted aromas (brioche, bread)

Gustative: Balanced mouth with notes of citrus, white fruit, honey, lime. Lemon finish. Palate as rich and delicious as the nose.

Analyse

Alcohol : 12,5°

Dosage: 3g/l



Champagne P.BOIVIN

Grape Varieties:

63% Chardonnay, 27% Pinot noir, 10% pinot Meunier

Tasting

Visual: The color is clear and brilliant with a very fine and abundant effervescence.

Olfactory: The fresh and elegant nose hides a very present structure characteristic of the vintage. This complexity is reflected in aromas of honey, acacia flower, or vine peach, enhanced by fresh notes of currants, menthol or star anise.

Gustative: On the palate the attack is supple, the material is light, the bubble is discreet to let the wine express flavors of mango, honey, white cherry and prolong the pleasure of tasting with a fine and saline finish.

Analyse

Dosage: 5g/l