

Our partner:



## Champagne Thierry BOURMAULT

AOC Champagne, Côte des Blancs  
Récoltant Manipulateur (RM)



*The passion for wine...*

### Winery overview:

Thierry Bourmault created his brand in 2004.

Based in Cuis, 1er cru of the Côte des Blancs, on a 4.5 ha estate, he has turned to organic farming with Chardonnay vines of around fifty hectares. years, planted by his father.



Champagne

## Champagne T.BOURMAULT

Brut Blanc de blancs 1<sup>er</sup> cru

Silver Class



**Grape Variety:** 100%

Chardonnay

### Tasting

Nice presentation for this Champagne with very fine bubbles, very measured and very delicate effervescence.

Delicacy of the nose also with a touch of brioche, then rather floral.

Delicate on the palate also with a fine, airy substance that narrowly avoids the "not enough" on the finish which picks up after a fairly long aeration time which does a lot of good for this wine. A Champagne that falls into the category of airy wines, it is perfect as an aperitif or with poultry at the table.

### Analyses

Dosage: 8 gr/l

## Champagne T.BOURMAULT

Extra brut Blanc de blancs 1<sup>er</sup> cru

Cuvée Les Côtes aux Vents old vines



**Grape Variety:** 100%

Chardonnay

### Tasting

This Cuvée is expressed in a modern style thanks to a well-mastered know-how. Aromatic, chiseled and structuring, its woodiness suggests great potential over ten years.

It will appeal to seasoned Champagne wine lovers looking for new sensations in a "cool and chic" atmosphere.

To appreciate its spirit, it is imperative to serve this Champagne at 10°C and in a wine glass. He will love the company of hot shellfish dishes.

### Analyses

Dosage: 5 gr/l

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