

# CHAMPAGNE PIERRE BOEVER GRAND CRU DES DAMES DE FRANCE

## THE STORY

Pierre Bover is private own estate from a third-generation of winegrower family in middle of champagne. It was founded in 1847. Louvois is a small town in the Montagne de Reims with a prevalence of the Pinot Noir Grand Cru 83%, Chardonnay Grand Cru 17%. Their champagnes are the result of their great know how blending process.

Champagne Grand Cru and 1 er Cru from a récoltant manipulant !!!

## TASTING NOTES

Brilliant brightness with peach and apricot aromas, followed on aeration by tangerine and candied fruit scents. Powerful and balanced on the palate, with a long, generous finish.

## WINEMAKING

the grapes are harvested then pressed using traditional Coquard presses to avoid extracting any vegetal aromas during the pressing. Gravity is a key words in their winery to prevent the wine from oxydation. With this process, Pierre is happy to keep freshness and authenticity in their wines. Traditional method is practiced with perfection, A must taste !

## FOOD PAIRING

the freshness of this Des dames de France grand cru is perfect for aperitifs, fish and seafood.

## GRAPE VARIETIES

80% Pinot Noir  
20% Chardonnay

