

BOUCHÉ - CUVÉE SAPHIR - NON-VINTAGE

SUBREGION: VALLÉE DE LA MARNE | VILLAGE: PIERRY | ID: NM-125-001

With the high content of aged Chardonnay, Saphir opens with a rich and zesty bouquet of lemons, tinned apricot and mirabelle plum. A syrupy heart of honey and gummy bears soon follows before a long and yeasty brioche finish with a hint of mineral chalk on the tip of the tongue.

PROPERTIES

sugar content: brut
 grape class: cru
 blend style: tradition

20% pinot noir
 5% pinot meunier
 75% chardonnay

24/30 NOSE & BOUQUET

intensity mild full
 complexity simple intricate
 diversity limited wide
 lucidity vague vivid

Bouquet Notes
 1st nose Fresh Peaches, Lemon Meringue
 2nd nose Honey, Brioche

9/10 EXPERIENCE

label
 plaque
 cork quality

occasion
 value

/75cl	
RRP	PAID
\$40	\$40

ROBE & PERLAGE 17/20

Robe
 hue pale golden
 clarity opaque clear

Effervescence
 size large small
 energy idle lively

PALATE & TASTE 32/40

intensity bland rich
 acidity sweet dry
 yeast faint strong
 texture light velvet
 maturity young complex
 length short long

Palate Notes

Lemon Mirabelle Plum Tinned Apricot	<input checked="" type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/>
Gummy Bears Honey	<input checked="" type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/> <input type="radio"/>
Brioche Chalk Mineral	<input checked="" type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/> <input type="radio"/>
	opening
	heart
	finish

PAIRINGS

- | | | | | | | |
|--|---|---|---------------------------------------|----------------------------------|---|--|
| Starters | Main Courses | <input type="radio"/> Pizza | Cheese | <input type="radio"/> Cheesecake | <input type="radio"/> Pudding | <input type="radio"/> Olives |
| <input type="radio"/> Antipasto | <input type="radio"/> BBQ | <input type="radio"/> Red Meat | <input type="radio"/> Blue | <input type="radio"/> Cream | <input type="radio"/> Shortbread | <input type="radio"/> Popcorn |
| <input checked="" type="radio"/> Caviar | <input type="radio"/> Cured Meat | <input checked="" type="radio"/> Rice | <input type="radio"/> Ewe | <input type="radio"/> Dark Choc | <input type="radio"/> Sorbet | <input type="radio"/> Potato Chips |
| <input checked="" type="radio"/> Foie Gras | <input type="radio"/> Curry | <input type="radio"/> Shellfish | <input type="radio"/> Goat | <input type="radio"/> Frozen | <input type="radio"/> White Choc | <input type="radio"/> Salad |
| <input type="radio"/> Melon | <input type="radio"/> Fish | <input type="radio"/> Spicy | <input checked="" type="radio"/> Hard | <input type="radio"/> Fruit | Apéritifs | <input checked="" type="radio"/> Tapenade |
| <input checked="" type="radio"/> Oysters | <input checked="" type="radio"/> Noodles | <input type="radio"/> Sushi | <input checked="" type="radio"/> Soft | <input type="radio"/> Fruit Tart | <input checked="" type="radio"/> Breadsticks | Tobacco |
| <input checked="" type="radio"/> Paté | <input checked="" type="radio"/> Pasta | <input type="radio"/> Vegetarian | Dessert | <input type="radio"/> Meringue | <input checked="" type="radio"/> French Fries | <input type="radio"/> Light <input checked="" type="radio"/> Mild |
| <input type="radio"/> Soup | <input checked="" type="radio"/> Pastries | <input checked="" type="radio"/> White Meat | <input type="radio"/> Cake | <input type="radio"/> Milk Choc | <input type="radio"/> Nuts | <input checked="" type="radio"/> Medium <input type="radio"/> Full |

serving temp: 10°C / 50°F

SCORE & CONCLUSION

An authentic family-owned Champagne house, Bouché offers premium flavours at attractively affordable prices. With a strong accent on mature and dry flavours, they're a very good choice for enthusiasts who enjoy more refined cuvées.

82/100

Scoring Key: Below 40: Mediocre | 41-60: Average | 61-80: Good | 81-100: Outstanding

To Read About How The Champagne Sheet Works Go To: BespokeUnit.com/Champagne/Tasting/Formula

Learn About Champagne: History, Serving, Methodology & Best Houses at BespokeUnit.com/Champagne

Reviewed by Charles-Philippe Bowles on the 7th of January 2019 - Concept & Design by Charles-Philippe Bowles & Paul Anthony