



# CHAMPAGNE BOIZEL

"GRAND VINTAGE" 2008

## BACKGROUND

In 1834 the Boizel House was established in Épernay, the heart of Champagne, by a family passionate about the wines of its region. Intimate knowledge of the Champagne region, passed on through the generations, and access to grapes from the finest cru sites, are the essential elements behind the Boizels' elegant portfolio. Working with Chardonnay and Pinot Noir sourced only from Champagne's most coveted Grands and Premiers Crus blended with the best crus of Pinot Meunier, Boizel's intimate knowledge of each village and hillside coupled with longstanding grower relationships allows them the ability to select the finest quality grapes for their Champagnes.

## APPELLATION

Champagne, France

## VARIETAL COMPOSITION

50% Chardonnay, 50% Pinot Noir

## TERROIR & VINTAGE NOTES

Pinot Noir and Chardonnay grapes for the production of the Grand Vintage wines are sourced from Grands and Premiers Cru vineyards within the villages of La Montagne de Reims (Pinot Noir) and the Côte des Blancs (Chardonnay). Pinot Meunier is sourced from the best sites within the Vallée de la Marne.

All wines are aged sur lie in Boizel's historic chalk cellars beneath the Avenue de Champagne for a minimum of 3 years, climbing to 15 years and above for the best vintages.

## WINEMAKING

A unique expression of the vintage, the Grand Vintage is only produced in the best years. A wet spring preceded cold June temperatures and irregular summer weather, raising concerns for the 2008 vintage that were, thankfully, quelled by a sunny September. Slow maturation of the Chardonnay and Pinot Noir permitted delaying harvest a few days, allowing grapes to be picked in dry, cool weather. This cuvée is a blend of 50% Chardonnay from the Côte des Blancs (Mesnil sur Oger, Oger, Avize, Vertus) and 50% Pinot Noir from the Montagne de Reims (Mailly, Bisseuil, Chigny les Roses).

## AGEING

The wine was aged 8 months in stainless steel vats. Post second fermentation, the wine was aged for 8 years on its lees.

## TASTING NOTES

Due to the long lees aging, almond, frangipane, candied orange and brioche aromas are rich and balanced. The palate is complex and mature, with the silky perlage supplying acidity and lift. Elegant pastry notes rounds out the finish.



**93** WINE ENTHUSIAST  
December 2018  
POINTS

**92** PTS WINE SPECTATOR 12/19

**90** PTS WINE & SPIRITS 12/19  
**YEAR'S BEST CHAMPAGNES**



## WINEMAKER

Florent Roques-Boizel

## TECHNICAL DATA

Acidity: 4.9 g/L

RS: 4 g/L

Alcohol

12%

