

## PASSION

*Founded in 1834 by a Champagne family passionate about the wines of its region, the Boizel House was established in Épernay, in the heart of the Champagne region. Even before the creation of the House, the Boizels cultivated vineyards in some of Champagne's best known crus such as Avize, Aÿ and Etoges. Throughout their history, a love for Champagne and the passionate pursuit of finesse, character and elegance are showcased in each of their special Champagnes.*

## INTEGRITY

Grapes are handpicked and crushed in the closest village on certified presses. Boizel utilizes **only the first pressing** and maintains a **low dosage** to preserve the wine's natural expression. All wines are aged sur lie in **Boizel's historic chalk cellars beneath the Avenue de Champagne**. All cuvées are aged sur lie for a minimum of 3 years; 7-15 years for the best vintages. This additional aging imparts richness, aromatic complexity and longevity.

## FAMILY

**Florent Roques-Boizel**, the family's 6th generation and current CEO, **maintains the traditional know-how, dynamism and modernity** that have always been at the center of Boizel's constant quest for excellence. He follows his parent's lead, Evelyne and Christophe Roques-Boizel, who until 2019, managed every part of the business and production. Evelyn as head of sales and marketing and Christophe as vigneron and chef du caves.

## CURIOSITY

In May 2018, Boizel opened the doors to their newly renovated atelier, tasting room and cellar. In their new cellar, Boizel installed small stainless steel vats that allow them to vinify grapes separately by parcel and village. This microvinification allows Boizel to be selective when blending their cuvées. As well, large oak casks (foudres) of 2000 and 4000 liters were newly installed.

## TERROIR

Boizel is a Négociant-Manipulant; they own 17 acres of vineyards, composed of Pinot Noir (20%), Chardonnay (30%), Pinot Meunier (50%). The rest of their production is supplemented by their grower partners. Working only with Chardonnay and Pinot Noir sourced from the **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**, allow them to select the finest quality grapes for their Champagnes.



# CHAMPAGNE BOIZEL

*Joyau de France Brut 2000*

## FUN FACT

In the spring of 2018, Champagne Boizel renovated part of the winery to create a tasting room and reception area for guests. Visitors can taste through many of the house's core cuvée and peer into the Maison's "Treasury Vault;" a historic section hidden at the far end of the cellars where each family generation has set aside their best bottles for generations to come. Some of these bottles date from the very beginning, bottled by Champagne Boizel founders Auguste and Julie, in the early 19<sup>th</sup> century.

### BLEND //

65% Pinot Noir  
35% Chardonnay

### WINEMAKING //

*This cuvée is a blend of 65% Pinot Noir from the Montagne de Reims (Mailly, Cumières and Vertus) and 35% Chardonnay from the Côte des Blancs (Le Mesnil-sur-Oger, Oger, Avize, Vertus). 10% of the wine was vinified in oak casks, the rest in stainless steel. Post second fermentation, the wine aged for 12 years on its lees. A low dosage was added to the wine when bottled.*

### STYLE //

*An intense, concentrated bouquet of flowers, mature fruit such as pineapple, yellow peach, apricots and delicate notes of pastry. The texture is silky, supported by smooth and creamy effervescence. The profile presents pineapple, apricot, touch of candied angelica, and are enriched by subtle nuances of cassis, cherries and orange.*

### THE JEWEL //

*Quintessence of the Boizel "savoir faire," the powerful but elegant Joyau de France expresses the best of the great Champagne wines: with Chardonnay underlining and Pinot Noir signing. This cuvée is made only in exceptional vintages.*

*The 2000 vintage offers beautiful maturity and exceptional intensity, despite the difficult weather conditions that year. As always for Boizel Champagnes, only the purest juice from the first press was used.*

### ABOUT THE WINERY //

*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. 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.*



# CHAMPAGNE BOIZEL

## Grand Vintage 2008

### FUN FACT

Boizel's intimate knowledge of each hillside, of each village, and nearly, of each grower, affords them the ability to select the finest quality grapes.

Through each year, they tour the Côte des Blancs for its beautiful Chardonnays (Avize, Chouilly, Oger, Vertus)...

...The Montagne de Reims, for its great Pinot Noirs (Ay, Mareuil sur Ay, Tauxieres, Mailly-Champagne) and Les Riceys in Aube.

...The Vallée de la Marne for the ultimate expression of Pinot Meunier (Venteuil, Passy-Grigny, Vendiere).

**BLEND //**  
50% Chardonnay  
50% Pinot Noir

**WINEMAKING //**  
*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).*

*Aged 8 months in stainless steel vats (3% of the wine is aged in oak casks). Post second fermentation, the wine aged for 8 years on its lees.*

**STYLE //**  
*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.*



**GRAND VINTAGE 2008 //**  
*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.*

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# CHAMPAGNE BOIZEL

## Ultime Extra Brut NV

### FUN FACT

All wines are aged *sûr 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.

Boizel prints disgorgement dates on every bottle to ensure enjoyment at the optimal age and requires a resting period of a few months following dosage before the wine is released on the market.

### BLEND //

50% Pinot Noir  
37% Chardonnay  
13% Pinot Meunier

### WINEMAKING //

*Pinot Noir and Chardonnay grapes for the production of Ultime 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.*

*Post second fermentation, the wine is aged for six to eight years on its lees in bottle, an exceptionally long time for a non-vintage cuvee.*

### STYLE //

*The bouquet is fine, intense and complex. Aromas of peaches, white flowers and slightly roasted almonds are joined by slight candied notes. On the palate, the Ultime is pure and ample, with great structure. The freshness is well present and the maturity is confirmed by flavors of gingerbread and fruit marmalade.*

### ZERO DOSAGE //

*This is a pure expression of a great Champagne with zero dosage: precise and intense. Produced only in years of great maturity, this Extra-Brut is a blend of great vintages. Because no additional spirit (dosage) is added to round up the wine, it is essential to ensure that a subtle and pure harmony is achieved at the blending.*

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# CHAMPAGNE BOIZEL

## Blanc de Blancs NV

### FUN FACT

All wines are aged *sûr 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.

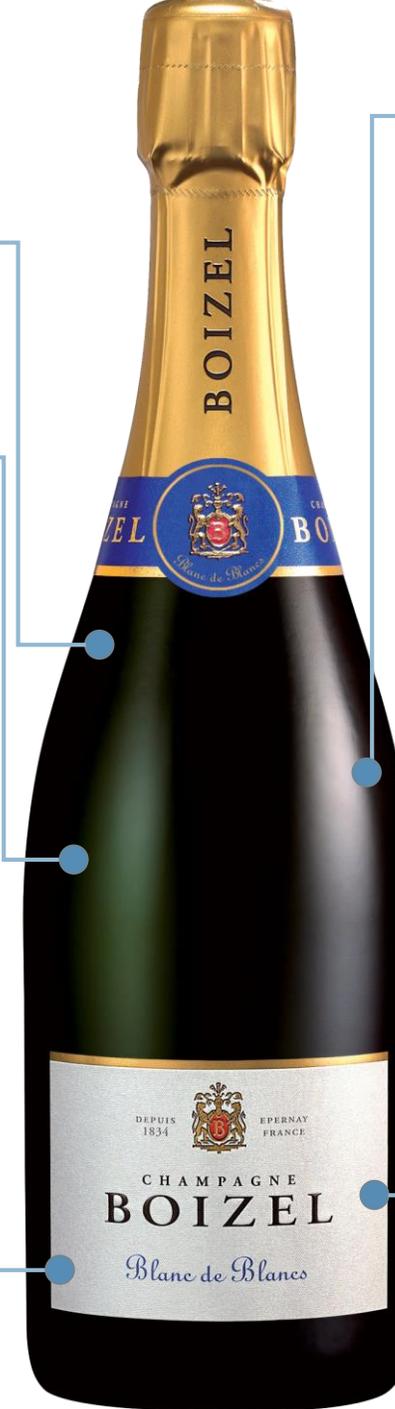
Boizel prints disgorgement dates on every bottle to ensure enjoyment at the optimal age and requires a resting period of a few months following dosage before the wine is released on the market.

**BLEND //**  
100% Chardonnay

**WINEMAKING //**  
*Chardonnay grapes for the production of the Blanc de Blancs are sourced from Grands and Premiers Cru vineyards within the villages of Côte des Blancs.*

*Post second fermentation, the wine is aged for four years on its lees, in bottle. 40% of reserve wines are used in this cuvée.*

**STYLE //**  
*The floral, very fine bouquet reveals fresh acacia and white flower aromas with seductive notes of fresh brioche and honey, topped with hints of almond and citrus. Creamy but delicate, with hazelnut, grapefruit and toasted brioche supported by fine minerality.*



**BLANC DE BLANCS //**  
*This pure Chardonnay is a blend of Premier and Grand Crus from the Côte des Blancs. Every single Cru reveals a special particularity: Chouilly for floral notes, Le Mesnil sur Oger for minerality, Cramant for power and elegance, and Vertus for refined fruit.*

*The hand-picked grapes from these great sites develop their full potential during the long maturation process, resulting in wonderfully creamy finesse, elegance and character but also delicacy.*

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# CHAMPAGNE BOIZEL

## Rosé NV

### FUN FACT

In the early 19<sup>th</sup> century, newlyweds Julie Martin and Auguste Boizel, the first generation of the Boizel family to produce wine, purchased an estate and cellars in village of Épernay. The site where they established Champagne Boizel developed into the now famous Avenue de Champagne, where the Maison still operates.

### BLEND //

50% Pinot Noir  
30% Pinot Meunier  
20% Chardonnay

### WINEMAKING //

*Pinot Noir and Chardonnay grapes for the production of the Rosé Brut 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.*

*Post second fermentation, the wine is aged for three years on its lees, in bottle. 20% of reserve wines are used.*

### STYLE //

*The fine and subtle bouquet reveals fruity and delicate notes of raspberries and wild strawberries. On the palate, it is velvety and deliciously fresh, as well as generous and well structured. The refined fruity aromas are intense and blend harmoniously with citrus notes, smooth spices and an elegant subtle minerality.*



### ROSÉ //

*The Rosé is dominated by Pinot Noir, with some Pinot Meunier and Chardonnay. During blending, the addition of a small portion of Pinot Noir from Champagne's best terroirs for red wines - Cumières and Les Riceys - gives the Rosé Brut its beautiful color and subtle aromas of red fruits. Grapes are hand-picked and placed in small baskets.*

*8% of Pinot Noir vinified as red wine.*

### ABOUT THE WINERY //

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# CHAMPAGNE BOIZEL

## Brut Réserve NV

### FUN FACT

In 1831, Julie Martin, born to a family of winegrowers that worked vineyards across the Champagne village of Aÿ since the 16th century, married the love of her life, Auguste Boizel. From their union and mutual passion for the vines of their homeland, the house of Champagne Boizel was born.

Leveraging their deeply rooted relationships with winegrowers gained over hundreds of years, Auguste and Julie Boizel set out to create a house style that represented the very best that Champagne could offer.

**BLEND //**  
55% Pinot Noir  
30% Chardonnay  
15% Pinot Meunier

**WINEMAKING //**  
*Pinot Noir and Chardonnay grapes for the production of Brut Réserve 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.*

*Post second fermentation, the wine is aged for three years on its lees, in bottle.*

**STYLE //**  
*The expressive, fine and fresh nose opens on white flowers, followed by elegant, fruity notes of white peach, apricot, hints of citrus fruits and brioche. Its texture is seductive, fresh and round, and well balanced. The first aromas are magnified, joined by intense notes of pear compote and acacia honey.*



**BRUT RÉSERVE //**  
*True ambassador of the House, the Brut Réserve expresses the elegance and finesse typical of the Boizel style. This cuvée is a blend of Chardonnay, Pinot Noir and Pinot Meunier. The hand-picked grapes come from about 30 of the best Champagne Crus and only the first pressings are used. The still wines (vins clairs) from the year are blended with 30% of reserve wines kept from the previous two harvests, ensuring consistency. By using reserve wines within two vintages only, Boizel is able to preserve freshness in their wines, a signature trait of their winemaking style.*

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