



CHAMPAGNE BOIZEL

"GRAND VINTAGE" 2007

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, 10% Pinot Meunier

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. After an atypical weather year that raised hopes for the best and then fears for the worst, nature was finally merciful for the 2007 harvest. Thanks to rigorous grape selection and a talented chef de caves who blended wines from the finest terroirs in this cuvee, the Boizel House reveals a unique, outstanding character in this Grand Vintage 2007. This cuvée is a blend of 40% Chardonnay from the Côte des Blancs (Mesnil sur Oger, Chouilly, Vertus), 50% Pinot Noir from the Montagne de Reims (Mailly, Bisseuil) and 10% Pinot Meunier from Cumières. 3% of the wines was aged in oak casks.

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.



94 EDITOR'S CHOICE
WINE ENTHUSIAST
POINTS December 2015

91 PTS WINE & SPIRITS 12/18
YEAR'S BEST CHAMPAGNES



WINEMAKER

Florent Roques-Boizel

TECHNICAL DATA

Acidity 4.6 g/L
RS: 6 g/L

Alcohol
12%

