

# CHAMPAGNE BOIZEL

## "JOYAU DE FRANCE" BRUT 2000

### 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.

### APELLATION

Champagne, France

### VARIETAL COMPOSITION

65% Pinot Noir, 35% Chardonnay

### TERROIR & VINTAGE NOTES

Pinot Noir and Chardonnay grapes for the production of Joyau de France 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

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 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). 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.

### AGEING

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.

### TASTING NOTES

An intense, concentrated bouquet with fresh floral fragrances, mature fruit such as pineapple, yellow peach, apricots and delicate notes of pastry. The texture is silky, supported by smooth and creamy effervescence. The fruit aromas are confirmed (pineapple, apricot, touch of candied angelica) and are enriched by subtle nuances of cassis, cherries and exquisite notes of orange.



### WINEMAKER

Florent Roques-Boizel

### TECHNICAL DATA

Acidity 4.5 g/L  
RS: 7 g/L

Alcohol  
12%



CHAMPAGNE  
**BOIZEL**  
MAISON FONDÉE EN 1834

JOYAU DE FRANCE  
— 2000 —  
CHAMPAGNE  
BOIZEL

**97** JAMES SUCKLING  
POINTS July 2023

**94** PTS WINE ENTHUSIAST 12/17

**92** PTS VINOUS 12/14

**90** PTS WINE & SPIRITS 12/18

**YEAR'S BEST CHAMPAGNES**

