



# 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.

### APPELLATION

Champagne, France

### TERROIR & VINTAGE NOTES

Working only with Chardonnay and Pinot Noir sourced 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. 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. The richness of the 2000 vintage is expressed through the selection of Grands and Premiers Crus grapes, offering a beautiful maturity and an exceptional intensity despite difficult weather conditions of 2000. As always for Boizel Champagnes, only the purest juice the first press was used.

### AGEING

The wine was aged 8 months in primarily stainless steel; 10% of the wine was aged in oak casks. Post second fermentation, the wine is aged for 12 years on its lees, the rest in stainless steel.

### 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

Christophe Roques-Boizel

### TECHNICAL DATA

Acidity 4.5 g/L

RS: 7 g/L

Alcohol

12%



JOYAU DE FRANCE  
— 2000 —  
CHAMPAGNE  
BOIZEL

94 WINE ENTHUSIAST  
POINTS  
December 2017

