



CHAMPAGNE BOIZEL

CHAMPAGNE, FRANCE



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.

With the family's 6th generation, Florent Roques-Boizel, now actively involved, the Boizel family's history in Champagne extends well beyond the establishment of the house. The family has cultivated vineyards in some of the most well-known crus, such as Avize, Aÿ and Étoges. Detailed knowledge of the Champagne terroir including the best crus of the region has been developed and passed on from Auguste & Julie Boizel, the first in the family to produce their own wines, to the following generations.



THE BOIZEL 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.
- Boizel is a Négociant-Manipulant; they own 6.8 hectares of vineyards. 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.
- 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 for a minimum of 3 years, climbing to 15 years+ for the best vintages.
- In May 2018, Boizel opened their newly renovated atelier, tasting room and cellar; small stainless steel vats were installed to allow separate grape vinification by parcel and village. This microvinification allows Boizel to be selective when blending their cuvées.

- Joyau de France Brut
- Joyau de France Chardonnay Brut [2007]
- Grand Vintage
- Ultime Extra Brut NV
- Blanc de Blancs NV
- Rosé NV
- Brut Réserve NV





CHAMPAGNE BOIZEL



CHAMPAGNE BOIZEL

JOYAU DE FRANCE CHARDONNAY
BRUT 2007

Champagne, France

- 100% Chardonnay
- Quintessence of the Boizel "savoir faire," the powerful but elegant Joyau de France expresses the best of great Champagne; this cuvée is made only in exceptional vintages.
- Joyau cuvée was created in 1961 by René Boizel, who chose the exceptional and memorable 1961 vintage to launch this special wine.
- Only Chardonnay from four Côte des Blancs crus were selected for Joyau de France Chardonnay 2007: Avize, Le Mesnil-sur-Oger, Oger, and Vertus. Only the first press juice was used.
- Aged 10 years on its lees in the House's cellars.
- Dosage: 7g/L
- The nose is refined and elegant, opening with fresh floral hawthorn and nutty almond aromas, underpinned by hints of grapefruit and lemon peel citrus. The complexity of the aromatic range shines through with notes of pastry accentuated by very delicate minerality.
- The year's characteristic freshness and vivacity are very apparent and combine harmoniously with the mineral, almost saline notes and generous, toasted aromas of grilled hazelnuts and brioche. The finish is persistent and fresh, with a racy minerality.

94
POINTS

2007
WINE ENTHUSIAST
12/23
CELLAR SELECTION



CHAMPAGNE BOIZEL

JOYAU DE FRANCE BRUT 2008

Champagne, France

- 60% Pinot Noir, 40% Chardonnay
- Quintessence of the Boizel "savoir faire," the powerful but elegant Joyau de France expresses the best of great Champagne; this cuvée is made only in exceptional vintages.
- The Joyau cuvée was created in 1961 by René Boizel, who chose the exceptional and memorable 1961 vintage to launch this special wine.
- A blend from Premier and Grand Cru grapes: 60% Pinot Noir from Mailly, Cumières, and Chigny-les-Roses, and 40% Chardonnay from Avize, Chouilly, and Vertus (within the Côte des Blancs). Only the first press juice was used.
- 10% of the wine was vinified in oak casks, the rest in stainless steel. Post second fermentation, the wine aged for 14 years on its lees.
- Dosage: 3g/L
- The bouquet opens with a wide range of elegant and generous aromas. Finely balanced hints of almond, frangipane, candied orange, and brioche.
- On the palate, the wine is complex, with a beautiful intensity, supported by a silky, refined texture. Elegant pastry notes come forth on the palate. The richness of the aromas is combined with delicacy and freshness.

97
POINTS

2008
DECANTER
2/23



CHAMPAGNE BOIZEL

GRAND VINTAGE

Champagne, France

- 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)
- The Grand Vintage is only produced in the best years
- Boizel's intimate knowledge of each hillside and village, coupled with long-term grower relationships, affords them the ability to select the finest quality grapes for this GV
- 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
- 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

93
POINTS

2013
JAMES SUCKLING
8/23



CHAMPAGNE BOIZEL

ULTIME EXTRA BRUT

Champagne, France

- 50% Pinot Noir, 37% Chardonnay, 13% Pinot Meunier
- A pure expression of a great zero dosage Champagne: precise & intense; Produced only in years of great maturity
- Grapes are sourced from Grands and Premiers Cru villages of La Montagne de Reims (Pinot Noir), Côte des Blancs (Chardonnay) and Vallée de la Marne (Pinot Meunier)
- Post 2nd fermentation, it is aged for 6–8 years on its lees in bottle, an exceptionally long time for a non-vintage cuvee
- No additional dosage is added to round up the wine; it is essential to ensure that a subtle and pure harmony is achieved during blending
- Freshness & maturity; gingerbread & fruit marmalade flavors

90
POINTS

NV
WINE ENTHUSIAST
12/20



CHAMPAGNE BOIZEL

BLANC DE BLANCS

Champagne, France

- 100% Chardonnay
- 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
- 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
- Post second fermentation, the wine is aged for four years on its lees; 40% of reserve wines are used in this cuvée
- Creamy but delicate, with hazelnut, grapefruit and toasted brioche supported by fine minerality

91
POINTS

NV
WINE SPECTATOR
12/20



CHAMPAGNE BOIZEL

ROSÉ

Champagne, France

- 50% Pinot Noir, 30% Pinot Meunier, 20% Chardonnay
- Grapes are sourced from Grands and Premiers Cru vineyards of La Montagne de Reims (Pinot Noir), Côte des Blancs (Chardonnay) and Vallée de la Marne (Pinot Meunier)
- During blending, the addition of a small portion of Pinot Noir (from Champagne's best red wine terroirs -Cumières and Les Riceys) gives the Rosé Brut its beautiful color and subtle aromas of red fruits
- Post second fermentation, the wine is aged for three years on its lees, in bottle; 20% of reserve wines are used
- Velvety and deliciously fresh, generous, and well structured; refined fruity aromas and an elegant subtle minerality

93
POINTS

NV
DECANTER
7/21
WVA SILVER



CHAMPAGNE BOIZEL

BRUT RÉSERVE

Champagne, France

- 55% Pinot Noir, 30% Chardonnay, 15% Pinot Meunier
- A true ambassador of the House, the Brut Réserve expresses the typical Boizel elegance and finesse
- 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
- Post second fermentation, the wine is aged for 3 years on its lees, in bottle
- 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, followed by intense notes of pear compote and acacia honey

91
POINTS

NV
DECANTER
9/22