



CHAMPAGNE BOIZEL

BRUT RÉSERVE

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

VARIETAL COMPOSITION

55% Pinot Noir, 30% Chardonnay, 15% Pinot Meunier

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

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.

AGEING

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

TASTING NOTES

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.

WINEMAKER

Evelyne Boizel
Christophe Roques

TECHNICAL DATA

Acidity 4.8 g/L
pH: 3.05
RS: 8 g/L
Alcohol
12%

