



CHAMPAGNE BOIZEL

ROSÉ NV

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% Pinot Noir, 30% Pinot Meunier, 20% Chardonnay

TERROIR & VINTAGE NOTES

Pinot Noir and Chardonnay grapes for the production of the Rosé Brut 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

The Rosé is dominated by Pinot Noir, with some Pinot Meunier and Chardonnay. During blending, the addition of a small portion of Pinot Noir from Champagne's best terroirs for red wines - Cumières and Les Riceys - gives the Rosé Brut its beautiful color and subtle aromas of red fruits. Grapes are hand-picked and placed in small baskets. 8% of Pinot Noir vinified as red wine.

AGEING

Post second fermentation, the wine is aged for three years on its lees, in bottle. 20% of reserve wines are used.

TASTING NOTES

The fine and subtle bouquet reveals fruity and delicate notes of raspberries and wild strawberries. On the palate, it is velvety and deliciously fresh, as well as generous and well structured. The refined fruity aromas are intense and blend harmoniously with citrus notes, smooth spices and an elegant subtle minerality.

WINEMAKER

Florent Roques-Boizel

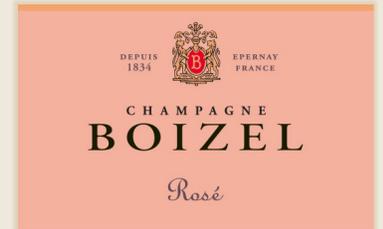
TECHNICAL DATA

Acidity 4.4 g/L

RS: 8 g/L

Alcohol

12%



93 WWA SILVER
POINTS AWARD 2021
DECANTER
July 2021

91 PTS WINE SPECTATOR 12/23

