



WINEMAKER

Florent Roques-Boizel

TECHNICAL DATA

Acidity 4.3 g/L

RS: 8 g/L

Alcohol:
12%

CHAMPAGNE BOIZEL

BLANC DE BLANCS 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

100% Chardonnay

TERROIR & VINTAGE NOTES

Chardonnay grapes for the production of the Blanc de Blancs are sourced from Grands and Premiers Cru vineyards within the villages of Côte des Blancs.

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

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. The 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.

AGEING

Post second fermentation, the wine is aged for four years on its lees, in bottle. 40% of reserve wines are used in this cuvee.

TASTING NOTES

The floral, very fine bouquet reveals fresh acacia and white flower aromas with seductive notes of fresh brioche and honey, topped with hints of almond and citrus. Creamy but delicate, with hazelnut, grapefruit and toasted brioche supported by fine minerality.



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