



# CHAMPAGNE BOIZEL

"ULTIME" EXTRA BRUT 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, 37% Chardonnay, 13% Pinot Meunier

## TERROIR & VINTAGE NOTES

Pinot Noir and Chardonnay grapes for the production of Utime 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

This is a pure expression of a great Champagne with zero dosage: precise and intense. Produced only in years of great maturity, this Extra-Brut is a blend of great vintages. Because no additional spirit (dosage) is added to round up the wine, it is essential to ensure that a subtle and pure harmony is achieved at the blending.

## AGEING

Post second fermentation, the wine is aged for six to eight years on its lees in bottle, an exceptionally long time for a non-vintage cuvee.

## TASTING NOTES

The bouquet is fine, intense and complex. Delicious aromas of small white peaches, white flowers and slightly roasted almonds are joined by slight candied notes. On the palate, the Utime is pure and ample, with great structure. The freshness is well present and the maturity is confirmed by flavors of gingerbread and fruit marmalade.

## WINEMAKER

Florent Roques-Boizel

## TECHNICAL DATA

Acidity 6.2 g/L  
RS: 0 g/L

Alcohol  
12%



**91** WINE ENTHUSIAST  
December 2023  
POINTS

**91** PTS JAMES SUCKLING 7/23

**90** PTS WINE & SPIRITS 12/18

**YEAR'S BEST CHAMPAGNES**

