

Boizel – Brut Réserve Champagne France (CHAMPAGNE) –

Domain

Boizel

Since 1834, the champagne house Boizel, located in Epernay, has been a family affair. They pass on tradition, recipes, customs and secrets from generation to generation. Currently (and since 1972) Christophe and Evelyne Boizel are running the business.

Vinification

This cuvee is obtained by a precise blend of the three Champagne grape varieties: Chardonnay – floral bouquet and pure elegance, Pinot Noir – finesse and structure- as well as Pinot Meunier – fine fruitiness and softness. About 30 of the best Champagne Crus (villages) are selected and exclusively from the first press (the cuvee). The still wines (vins clairs) from the year are blended with 30% of reserve wines kept for the last two harvests.

Taste

The robe is brilliant straw gold. The effervescence shows great finesse with tiny bubbles in swirling columns. The expressive, fine and fresh nose opens on white flowers aromas (hawthorn) followed by an elegant fruity ambiance with notes of white peach, apricot, hints of citrus fruits and brioche. Its texture is seductive, fresh and round, well balanced. The first aromas are magnified, joined by intense notes of pear compote and acacia honey. The final is rich with lovely persistence.

Food pairing

Fish - oysters | Lobster | Fish - seafood | Aperitif

General information

Type: Sparkling wine

Grape varieties: Pinot Noir (55%), Chardonnay (30%), Pinot Meunier (15%)

Viticulture: Traditional

Storage (years): "+ 1-2"

Serving temperature: 6°



