

## **Boizel – Blanc de Noirs – Brut 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**

Intact grapes arriving on press just after their harvesting are essential to obtain a pure white juice from red grapes; therefore a highly selective and manual picking is primordial. This cuvée is exclusively elaborated from some of the best Pinot Noir Crus in the Champagne Region – Mareuil sur Ay, Cumières, Mailly, les Riceys... After pressing and vinification in white wine, the still wines (vins clairs) offer richness, remarkable structure and splendid elegance.

### **Taste**

The intense golden robe, the amber sparkles and the tiny, lively and delicate bubbles are enhanced by the brilliance. The bouquet fascinates by huge aromatic richness with intense and warm aromas of ripe fruits (pears, small red berries, apricots) and fresh toasted brioche. On the palate, the freshness and amplexness are astonishing with a silky and refined texture. It reveals a subtle harmony between fruity, pastry and honeyed notes. The final is seductive, fruity and fresh.

### **Food pairing**

Aperitif | Poultry - grilled

### **General information**

Type: Sparkling wine

Grape varieties: Pinot Noir (100%)

Viticulture: Traditional

Storage (years): + 1-2

Serving temperature: 6°C



