Wijnfiche

Boizel - Blanc de Noirs 1er Cru - Brut | Champagne France (CHAMPAGNE) —

Domain

Boizel

Since 1834, six generations of the Boizel family have succeeded one another at the head of the House. Florent and Lionel Roques-Boizel have implemented a new development strategy for Champagne Boizel, dedicated to an ever more precise vision of the wines and the Boizel experience. The House's vineyards, spread over seven hectares, are located in the heart of some of Champagne's most beautiful and historic terroirs, including the Côte des Blancs and Avize, a Grand Cru village where some members of the family originate.

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 ampleness 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

