Wijnfiche

Boizel - Brut Réserve - MAGNUM | 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

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 flower 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 (40%), Chardonnay (35%), Pinot Meunier (25%)

Viticulture: Traditional

Storage (years): + 1-2

Serving temperature: 8 °C

