Wijnfiche

Boizel - Rosé Absolu | 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 delicate rosé is crafted predominantly from Pinot Noir, carefully selected for its finesse and character, complemented by the elegance of Chardonnay and the fruit-driven charm of Pinot Meunier. During the blending process, a small proportion of red Pinot Noir wine from the renowned terroirs of Cumières and Les Riceys is added. This gives the rosé its beautiful colour and enhances its subtle aromas of red berries.

Taste

Fine, persistent bubbles add subtle copper highlights to the delicate pink colour. The elegant bouquet reveals refined aromas of raspberry and wild strawberry. On the palate, this rosé is silky and refreshing, yet beautifully structured. Intense red fruit flavours intertwine harmoniously with lively citrus notes, a touch of gentle spice and a refined mineral character. The finish is fresh, smooth and lingering.

Food pairing

Dessert - red fruit | Shrimp - Gray shrimps | Aperitif

General information

Type: Sparkling wine

Grape varieties: Pinot Noir (50%), Pinot Meunier (30%), Chardonnay (20%)

Viticulture: Traditional

Storage (years): + 1-2

Serving temperature: 6 °C

