Wijnfiche

Boizel - Joyau de France 2004 - Brut - giftbox | Champagne France (CHAMPAGNE) — 2004

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

The Joyau de France is exclusively made with grapes from the Premier and Grand Cru vineyards from the 2004 vintage. The Pinot Noir is grown in Mailly and Vertus, while the Cardonnay grapes come from Oger, Avize and Vertus (Côte des Blancs). Only the purest grape juice is used to craft this grand Champagne. During the vinification process, 10% is vinified in oak and the remaining part in inox. After a long ageing period (14 years sur lie), the wine is dosed extremely low 3 g/L to emphasise the typicality of vintage.

Taste

Deep, golden colour with an ultra fine bubble. Elegant, complex attack on the nose with sweet floral aromas (acacia) and lime. Afterwards, aromas of honey and ripe fruit come to the fore, supported by gingerbread and orange zest. This exquisite Champagne is full bodied, pure and structured: brioche, toast, roasted almonds and with a slightly bitterness and salty minerality. Ending in a long, voluminous finish.

Food pairing

Pork | Poultry - Bresse chicken | Tajine

General information

Type: Sparkling wine
Grape varieties: Pinot Noir (60%), Chardonnay (40%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 10-12 °C
Taste profile: Complex dry

