Wijnfiche

Boizel - Blanc de Blancs 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

This pure Chardonnay Champagne is a blend of Grands and Premiers crus from the Côte des Blancs. Each of these crus brings its own superb character: a floral note from Chouilly, minerality from Le Mesnil-sur-Oger, power from Avize and elegant fruit from Vertus. In addition to their identity and elegance, as these Chardonnay mature they develop the fullness and length required to craft this great Champagne combining delicacy and character. Aging 3 years on lees. Dosage 6 gram/liter and 20% reserve wines.

Taste

Pale gold in colour with light green glints, and generous effervescence with very fine, uniform bubbles. The nose is delicately floral, with fresh aromas of acacia blossom and hawthorn, complemented by more mouth-watering scents of brioche and honey with light notes of almond and citrus. On the palate, the texture is silky, both delicate and ample, with great elegance. The more intense aromas (hazelnut, grapefruit, toast) are underpinned by very refined minerality. The finish is marked by freshness, delicacy and length.

Food pairing

White meat | Fish - grilled | Aperitif

General information

Type: Sparkling wine
Grape varieties: Chardonnay
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 8-10 °C
Taste profile: Complex dry

