

ÉPERNAY FRANCE



CHAMPAGNE
BOIZEL
MAISON FONDÉE EN 1834

Blanc de Blancs

THE MAGNIFICENT STRUCTURE AND UNIQUE AMPLENESS OF GREAT CHARDONNAYS.



Elaboration

This pure Chardonnay is a blend of Premier and Grand Crus from the Côte des Blancs. Every single Cru reveals a special particularity: Chouilly very floral notes, Le Mesnil sur Oger minerality, Cramant power and elegance, Vertus refined fruit. These great Chardonnay develop their full potential during the long maturation process: wonderfully creamy finesse, elegance and character but also delicacy.

Tasting notes

The pale golden robe with light green sparkles is passed through by very fine, regular and longlasting bubbles.

The floral, very fine bouquet reveals fresh acacia flowers and hawthorn aromas with seductive notes of fresh brioche and honey, topped with hints of almond and citrus.

Its amplexness is amazing just as much as its wonderful balance. The texture is creamy and the delicate but intense aromas –hazelnutt, grapefruit and toasted brioche- are supported by a very refined minerality.

The final shows great freshness, delicacy and length.

Suggested pairings

The ideal apéritif – its maturity and structure match also wonderfully with white meat (poultry, veal) as well as seafood and fish.

100 % Chardonnay

Ageing 4 years on lees
Dosage : 8 gr/l
40 % of reserve wines

Bottle

★★★★

"Harmonious, pure, elegant with good length."
Gerhard Eichelmann
Le Guide Larousse du Champagne 2013

"A very high level in its category, this is a pretty
Champagne... the last release is the best
I've tasted."
Richard Juhlin
The Champagne Guide 2013

One of Champagne's surest values :
Brilliant aged Blanc de Blancs
Hugh Johnson
Pocket Wine Book 2011