

ÉPERNAY FRANCE



CHAMPAGNE
BOIZEL
MAISON FONDÉE EN 1834

Blanc de Noirs

A CHAMPAGNE WITH A UNIQUE PERSONALITY.



Elaboration

Intact grapes arriving on press just after their harvesting are essential to obtain a pure white juice from red grapes; therefore a highly selective and manual picking is primordial.

This cuvée is exclusively elaborated from some of the best Pinot Noir Crus in the Champagne Region – Mareuil sur Ay, Cumières, Mailly, les Riceys, ...

After pressing and vinification in white wine, the still wines (vins clairs) offer richness, remarkable structure and splendid elegance.

Tasting notes

The intense golden robe, the amber sparkles and the tiny, lively and delicate bubbles are enhanced by the brilliance.

The bouquet fascinates by huge aromatic richness with intense and warm aromas of ripe fruits (pears, small red berries, apricots) and fresh toasted brioche.

On the palate, the freshness and amplexness are astonishing with a silky and refined texture. It reveals a subtle harmony between fruity, pastry and honeyed notes.

The final is seductive, fruity and fresh.

Suggested pairings

A perfect apéritif, but just as sublime accompanying french cuisine, grilled chicken with wild mushrooms, veal chop with morels or with a delicious estival picnic.

100 % Pinot Noir

Ageing 3 years on lees
Dosage : 8 gr/l
30 % of reserve wines

Bottle

90/100

"Juicy and expansive, offering a suave blend of richness and vivacity and finishing with good power and length."
Stephen Tanzer's International Wine Cellar
2014

89/100

Wine Enthusiast 2014