

ÉPERNAY FRANCE



CHAMPAGNE  
**BOIZEL**  
MAISON FONDÉE EN 1834

# Brut Réserve

TRUE EXPRESSION OF THE SAVOIR-FAIRE AND SKILL OF THE HOUSE: ITS BEST AMBASSADOR



## Elaboration

This cuvee is obtained by a precise blend of the three Champagne grape varieties: Chardonnay – floral bouquet and pure elegance, Pinot Noir – finesse and structure- as well as Pinot Meunier – fine fruitiness and softness.

About 30 of the best Champagne Crus (villages) are selected and exclusively from the first press (the cuvee). The still wines (vins clairs) from the year are blended with 30% of reserve wines kept for the last two harvests.

## Tasting notes

The robe is brilliant straw gold. The effervescence shows great finesse with tiny bubbles in swirling columns.

The expressive, fine and fresh nose opens on white flowers aromas (hawthorn) followed by an elegant fruity ambiance with notes of white peach, apricot, hints of citrus fruits and brioche.

Its texture is seductive, fresh and round, well balanced. The first aromas are magnified, joined by intense notes of pear compote and acacia honey.

The final is rich with lovely persistence.

## Suggested pairings

A wonderful, pleasant apéritif, but just as well deliciously accompanying a meal – particularly seafood and grilled fish.

55 % Pinot Noir  
30 % Chardonnay  
15 % Pinot Meunier  
Ageing 3 years on lees  
Dosage : 8 gr/l  
30 % of reserve wines

Bottle  
Half bottle  
Magnum  
Jeroboam

### 90/100

The satiny bead carries vibrant flavors of apricot, biscotti, slivered almond, honey and lemon zest in this expressive version, while firm acidity drives through to the chalky finish. Wine Spectator 2015

### Gold Medal

Mundus Vini 2012

### 17/20

#### Highly Recommended

Elegant but with full yeasty complexity. Decanter Buying Guide 2012