

ÉPERNAY



FRANCE

CHAMPAGNE  
**BOIZEL**  
 MAISON FONDÉE EN 1834



# Cuvée sous Bois 2000

VINIFIED IN BARRELS, ACCORDING TO EARLY 20<sup>TH</sup> CENTURY METHODS - IN ORDER TO REDISCOVER THE CHARACTER OF THESE CHAMPAGNES.

## Elaboration

Despite the contrasting weather of 2000 - rain and hail interspersed with beautiful sunny periods - the three Champagne grape varieties reached excellent ripeness, overwhelming character and great aging potential.

This cuvée is blended from three Côte des Blancs Chardonnay Crus (Chouilly, Vertus, Cramant), three Montagne de Reims Pinots Noirs Crus (Ay, Mareuil sur Ay, Maily), and Pinot meunier from Chigny-les-Roses village. The vinification has taken place in old Champagne and Burgundy oak barrels, where the still wines have spent nine months before being blended and bottled in July.

## Tasting notes

The robe is shiny, deep gold, crossed by thin columns of persistent tiny bubbles. In the bouquet, the initially light wooden notes are soon over-taken by intense aromas of white flowers, baked fruits, roasted almonds with spicy notes (cinnamon, vanilla) all on a background of surprising freshness.

In the mouth, the wine is superb, complex with striking structure and an airy balance between freshness and power. The rich aromatic palette is confirmed with notes of small red berries and dried apricots.

The final is elegant and exceptionally longlasting.

## Suggested pairings

This great Champagne requires a few minutes in the glass to develop its full expression.

A Champagne for gastronomy.

Vintage  
 Mainly Pinot noir and Chardonnay

Ageing 10 to 12 years on lees  
 Dosage : 5 gr/l

Bottle

18/20  
 Guide des Vins 2015 - Wine & Business Club

★★★★  
 With a smoky and concentrated bouquet, it is fruity and emerges smoky note against a background of vanilla nuances. The mouth is full and meaty expanding great harmony and length.  
 Gerhard Eichelmann  
 Le Guide Larousse du Champagne 2013

18/20  
 Guide Revel 2013