

ÉPERNAY



FRANCE

CHAMPAGNE
BOIZEL
MAISON FONDÉE EN 1834

Rosé

A SUBTLE CUVEE: DELICATE PINK ROBE AND AROMAS OF SMALL RED BERRIES.

Elaboration

This very delicate Rosé is dominated by Pinots Noirs - selected for their finesse and their personality-, linked to Chardonnay's refined elegance and topped by Pinot Meunier's splendid fruitiness.

At the blending, the addition of a small proportion of Pinot Noir from Champagne's best terroirs for red wines - Cumières and Les Riceys - gives the Rosé Brut its beautiful color and subtle aromas of red fruits.

Tasting notes

The very fine and aerial bubbles brighten its pale pink robe with some copper bronze hints.

The fine and subtle bouquet reveals fruity and delicate notes of raspberries and wild strawberries.

On the palate, it is velvety and deliciously fresh, as well as generous and well-structured. The refined fruity aromas are intense and blend harmoniously with citrus notes, smooth spices and an elegant subtle minerality.

The final is fresh and smooth.

Suggested pairings

Excellent summer apéritif but just as amazing with food, such as cold meat and lamb. Delightfully harmonious with red fruit deserts.



50 % Pinot Noir (including 8 % vinified in red wine)
20 % Chardonnay
30 % Pinot Meunier

Ageing 3 years on lees
Dosage : 8 gr/l
20 % of reserve wines

Bottle
Half bottle
Magnum

Gold medal
Mundus Vini 2013

88/100

Dry and precise, with good lift and cut on the finish, which lingers with subtle spiciness, a touch of warmth and hint of candied strawberry.

Stephen Tanzer's
International Wine Cellar 2014

89/100

Its acidity remains crisp, its dosage well integrated and its secondary complexity will appeal to some.

Tyson Stelzer
The Champagne Guide 2015