

ÉPERNAY



FRANCE

CHAMPAGNE
BOIZEL
MAISON FONDÉE EN 1834

Tendre Réserve

A GOURMET WINE, SOFT AND LOVELY WITH DELICATE PRALINE NOTES.

Elaboration

Through the careful blending of the 3 grape varieties, we obtain a wonderfully balanced cuvee, that, after three years of ageing in our chalk cellars, will then nicely integrate the sugar with mellowness and lightness.

This demi-sec Champagne has a dosage level of 35gr/l, achieved by addition after disgorgement of a liquor made from reserve wine and cane sugar.

Tasting notes

Bright warm golden color with lively bubbles.

The bouquet reveals discreet flowery aromas, then intense notes of candied fruits, nougat and pralines with hints of citrus fruits and brioche.

On the palate, the wine is rich and generous with a lovely vivacity and topped with exquisite flavors of small red berries, almonds and white peaches. It shows a delightful mellowness without any heaviness.

The final is intense and seductive.

Suggested pairings

The classic dessert companion: yellow fruit pie, crumbles, crème brûlée, candied figs, butter biscuits. Surprisingly fascinating match with blue cheese or exotic food...



50 % Pinot Noir
25 % Chardonnay
25 % Pinot Meunier

Dosage : 35 gr/l

Bottle
Half bottle

★★★

A magnificent Champagne for dessert.
Gerhard Eichelmann
Das Champagner Handbuch

"This demi-sec surprises by its bouquet's finesse. Delicate aromas of white flowers and crystallized fruits..."
Marie Claire magazine

"Shining straw-gold, flourishing bouquet - generous with wonderful smoothness."
Guide Cuisine