

ÉPERNAY



FRANCE

CHAMPAGNE  
**BOIZEL**  
MAISON FONDÉE EN 1834

# Ultime



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ULTIMATE EXPRESSION OF A GREAT CHAMPAGNE, PURE AND COMPLEX.

## Elaboration

Produced only in years of great maturity, this Extra-Brut is the result of a blend favoring the richness and the expression of the three grape varieties.

No liquor at all is added "to round up" the wine before shipping: therefore it is essential to ensure that a subtle and pure harmony is achieved at the blending and allow more time than usually to mature slowly in the cellars.

## Tasting notes

The robe is golden and brilliant, with tiny longlasting bubbles.

The bouquet is fine, intense and complex. Delicious aromas of small white peaches, white flowers and slightly roasted almonds joined by some candied notes.

On the palate, the Ultime is pure, ample and of great structure. The freshness is well present and the maturity is confirmed by flavors of gingerbread and fruit marmalade.

The final is pure, astonishingly long and harmonious.

## Suggested pairings

This Ultime will enhance beautiful seafood and Japanese cooking, even raw fish. A connoisseur's apéritif.

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50 % Pinot Noir  
37 % Chardonnay  
13 % Pinot Meunier

Ageing 6 to 8 years on lees  
No dosage  
40 % of reserve wines

★★★★

"Under smoky bouquet note, its concentration, the richness in mouth are powerful and long."  
Gerhard Eichelmann  
Le Guide Larousse du Champagne 2013

88 /100

Ranked in Top 100 list for the best Champagne in 2012  
Fine Champagne Magazine 2012

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Bottle

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