

ÉPERNAY FRANCE



CHAMPAGNE
BOIZEL
MAISON FONDÉE EN 1834

Joyau de France 2000

A GREAT WINE WITH INTENSE AND COMPLEX AROMAS, THE
QUINTESSENCE OF THE BOIZEL SAVOIR FAIRE.



Elaboration

The richness of the 2000 vintage is expressed through the selection of Grands and Premiers Crus grapes, offering a beautiful maturity and an exceptional intensity despite a contrasting weather during the year 2000. As always for Boizel Champagnes, only the purest juice - the first press - was used. After a long period of ageing in our cellars under the Avenue de Champagne, a low dosage was added to preserve the natural balance and finesse of aromas.

Tasting notes

The robe is brilliant golden yellow, with fine, creamy mousse and a delicate persistent cordon.

The bouquet is intense, concentrated with fresh floral fragrances (hawthorn), magnificent and mature fruit aromas (pineapple, yellow peach, apricot) and delicate notes of pastry. Some rare vegetal hints (lemony verbena) appears with candied citrus and beautiful notes of dried fruits, almonds, hazelnuts and sweet spices (cinnamon).

The texture is silky, supported by smooth and creamy effervescence. The mouth integrates with finesse the complex aromatic register. The fruit aromas are confirmed (pineapple, apricot, touch of candied angelica) and are enriched by subtle nuances of cassis, cherries and exquisite notes of orange with a light and welcomed bitterness. The finish is long, reflecting the fine balance between purity, freshness, richness and complexity.

Suggested pairings

For a gastronomic meal with roasted langoustines, veal of Lozère with chate-relles, and even cheesecake with dried fruits (apricots, almonds, dry raisins)

Vintage

Pinot Noir 65%
Chardonnay 35%
(including 10 % vinified in the oak barrel)
Ageing 12 years on lees
Dosage : 7 gr/l

91/100

Wine Enthusiast 2014

Silver Medal

The Drinks Business 2014

Bottle