JWSIEGWINES

http://www.champagne-boizel.fr/

BOIZEL Champagne, France

Champagne Boizel Brut Millèsimè

Grape Variety: 50% Pinot Noir, 30% Chardonnay, 20% Pinot Meunier

Vinification Process: The weather has been very variable (a lot of hail and rain mixed with many sunny periods). The three grape varieties are mature and show character and long aging ability.

Description: The robe is shiny and shows an elegant golden color with hints of straw, the bubbles are tiny and design a thin « cordon ». The nose is fruity, attractive with delectable elegant aromas of red berries, biscuit and flowery notes (acacia).

On the palate, the texture is silky and rich. The wine is well balanced between power and delicacy. The crispness announces long years of plenitude. The final is pure and persistent.

Food Pairing: This cuvée will accompany marvelously a truffle stuffed guinea fowl, a veal filet with chanterelles or a bass cooked in salt crust.

Alcohol: 12%

Additional Winery Information: At harvest time, in each village, the grapes are gently pressed, in accordance with Champagne Quality Charter criteria. Upon arrival at the Boizel winery on the Avenue de Champagne each must is systematically controled prior to vatting, the 1st pressing (the "cuvée") and the 2nd are always separated, as Boizel only use the purest juice, the cuvée, in its Champagnes. Fermentation takes place at a controlled temperature of 18° in stainless steel vats, in order to preserve the natural aromas. Boizel is one of the houses who choose to allow its wines to undergo malolactic fermentation, thus giving it a more supple texture.

Christophe Roques-Boizel, legacee of the Boizel family know-how and Isabelle Tellier, the House oenologist, know that respecting all the qualities of the wine means choosing the right technology among the most recent.