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BOIZEL Champagne, France

Champagne Boizel Brut Ultime

Grape Variety: 50% Pinot Noir, 37% Chardonnay, and 13% Pinot Meunier

Vinification Process: No additional liqueur is added to “round” the wine after disgorgement: it is therefore the aim to obtain a very pure and subtle harmony and then allow the cuvée to rest and age slowly in the cellars for a longer time than other cuvées.

Description: A golden and brilliant robe, with tiny and long lasting bubbles. A very fine, fresh and complex nose, with aromas of peaches, with flowers, citrus fruits and hints of spices and toast.

On the palate, the wine is ample, and extremely well balanced. The freshness is there and the maturity is confirmed by flavours of mild gingerbread and fruit marmalade. The finish is pure with an astonishing persistence.

Food Pairing: This cuvée reveals subtle associations with Japanese cooking, as well as raw fish. It also enhances seafood and oysters. Champagne lovers will enjoy it on its own as aperitif.

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.