



GRAND VINTAGE

COUNTRY France
REGION Champagne
GRAPE 50% Pinot Noir, 40% Chardonnay, 10% Pinot Meunier

APPELLATION Champagne
NOTABLE Gluten Free

DESCRIPTION

In 1834 the Boizel House was established in Épernay, the heart of Champagne, by a family passionate about the wines of its region. Even before the house was established, the Boizels have cultivated vineyards in some of the most well-known crus, such as Avize, Aÿ and Etoiles. This intimate knowledge of the Champagne region, passed on through the generations, and access to grapes from the finest cru sites, are the essential elements behind the Boizels elegant portfolio. With the 5th and 6th generation Boizels at the helm, the tradition of excellence continues as all decisions at the winery are made to respect the natural qualities of the wine. From its cellars and visiting center on the Avenue de Champagne, the Boizels traditional know-how, dynamism and modernity are showcased in the unique style of its cuvees.

A unique expression of the vintage, the Grand Vintage is only produced in the best years. After an atypical weather year that raised hopes for the best and then fears for the worst, nature was finally merciful for the 2007 harvest. Thanks to rigorous grape selection and a talented chef de caves who blended wines from the finest terroirs in this cuvee, the Boizel House reveals a unique, outstanding character in this Grand Vintage 2007. This cuvee is a blend of 40% Chardonnay from the Côte des Blancs (Mesnil sur Oger, Chouilly, Vertus), 50% Pinot Noir from the Montagne de Reims (Mailly, Bisseyuil) and 10% Pinot Meunier from Cumières. 3% of the wines was aged in oak casks.

VINIFICATION

Grapes are hand-picked and placed in small baskets. The wine is aged 8 months in small, used barrel after primary fermentation. Post second fermentation, the wine is aged for 8 years on its lees, in bottle.

COLOR

A dark gold with shades of ash blond, the sign of admirable maturity, is luminous and scattered with persistent fine bubbles.

NOSE

The slight amber notes are the result of long ageing on lees, enabling a lovely concentration of aromas and flavors. The wide, open bouquet offers dry fruit notes of almonds and accents of biscuit.

PALATE

The palate is crisp, fresh and clear, combined with a vinous sensation and delicacy. This is an intense, powerful, truly great champagne with rare elegance.

ANALYSIS

Alcohol: 12% TA: 4.6 g/L pH: 3.12 RS: 6 g/L

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

Magnificent with veal filet and chanterelles, a lamb rack in thyme cream or seared farm chicken with wild mushrooms.



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