



ULTIME

COUNTRY France

REGION Champagne

GRAPES

50% Pinot Noir, 37% Chardonnay, 13% Pinot Meunier

APPELLATION

NOTABLE

Champagne

 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 Etoges. 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.

This is a pure expression of a great Champagne with zero dosage: precise and intense. Produced only in years of great maturity, this Extra-Brut is a blend of great vintages. Because no additional spirit (dosage) is added to round up the wine, it is essential to ensure that a subtle and pure harmony is achieved at the blending. This cuvée required the proper amount of time, 6 years, to mature slowly in the cellar.

VINIFICATION

Grapes are hand-picked and placed in small baskets. Post second fermentation, the wine is aged for six years on its lees, in bottle.

COLOR

Golden and brilliant

NOSE

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

PALATE

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

ANALYSIS

Alcohol: 12% TA: 4.1 g/L pH: 3.13 RS: 0 g/L

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

The Ultime will enhance beautiful seafood and Japanese cooking; even raw fish. A true connoisseur's aperitif.



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