



- 1834 -

BOIZEL

CHAMPAGNE



Brut Réserve

The very expression of the Boizel family's know-how and ambassador of the House's style. The blend reveals the balance between precision and complexity.

CRAFTING

The Brut Réserve cuvée results from precise blending of the three Champagne grape varieties: Chardonnay, chosen for its floral bouquet and elegance, Pinot Noir, for its finesse and structure, and Meunier, for its fruit and roundness.

The grapes used in crafting the Brut Réserve come from about thirty different crus. Only first press juice is used.

40% of reserve wines from the two previous harvests, kept in vats, are added to the year's clear wines.

TASTING

Bright and clear, straw gold in colour. The effervescence is wonderfully delicate with light and swirling columns of bubbles.

The nose is expressive and fresh; it opens with aromas of white blossom (hawthorn) leading into superbly fruit-driven elegance with notes of white peach and apricot, as well as hints of citrus and pastries.

On the palate, the texture of the wine is seductive, both fresh and supple, well balanced. The aromas develop with more concentrated notes of candied pear and acacia honey.

The finish is rich and persistent.

FOOD AND WINE PAIRING

Brut Réserve is magnificent with a generous aperitif, and equally delicious throughout a meal. It is particularly enhanced with seafood and grilled fish.

FOR THE RECORD

The first Brut cuvées were crafted at Boizel in 1872. Edouard Boizel, son of the founders, had taken over the house. Loyal to his region and to his parents' values, Edouard involved his wife Adèle, daughter of a renowned family of Ay wine merchants, in his decisions as head of the company. At a time when Champagnes were very sweet, they chose to make wines with a lower dosage. Boizel's first brut Champagnes were born.

In detail

40% Pinot Noir
35% Chardonnay
25% Meunier

Aged 3 years on lees
Dosage : 7g per litre
40% reserve wines with 4% reserve
wines aged in foudres

Available in

Half-bottle
Bottle (75cl)
Magnum
Jeroboam
Salmanazar

Notes

97/100 - Platinum Medal - Decanter World Wine Awards 2020
90/100 - Wine Enthusiast 2022
91/100 - James Suckling 2023