



La Côte

Blanc de Blancs Premier Cru

Exclusively made from Grands and Premiers Crus from the Côte des Blancs, Blanc de Blancs La Côte elegantly embodies the classy structure and richness of great Chardonnay.

CRAFTING

This pure Chardonnay Champagne is a blend of Grands and Premiers Crus from the Côte des Blancs. Each of these crus brings its own superb character: a floral note from Chouilly, minerality from Le Mesnil-sur-Oger, power from Avize and elegant fruit from Vertus.

As these Chardonnay mature, they develop the fullness and length that make La Côte a great Champagne, combining delicacy and character.

TASTING

Pale gold in colour with light green glints, and generous effervescence with very fine, uniform bubbles.

The nose is delicately floral, with fresh aromas of acacia blossom and hawthorn, complemented by more mouth-watering scents of brioche and honey with light notes of almond and citrus.

On the palate, the texture is silky, both delicate and ample, with great elegance. The more intense aromas of hazelnut and grapefruit in addition to the toasty notes are underpinned by a very refined minerality.

The finish is marked by freshness, delicacy and length.

FOOD AND WINE PAIRING

Blanc de Blancs La Côte is ideal as an aperitif. Its maturity and fullness are also well matched with white meats, prawns and grilled fish.

FOR THE RECORD

The first Boizel Blanc de Blancs was created by the house in 1929. Jules and Louise Boizel, who were at the head of the company at the time, left their mark on crafting processes by testing new methods while ensuring the finest quality. And this was how they created the first Blanc de Blancs Champagne. There are still some bottles of this vintage in the Tresor cellar.

In detail

100% Chardonnay

Aged 3 years on lees

Dosage: 6g per litre

20% reserve wines

Available in

Bottle

Magnum

Notes

90/100 - Decanter 2023, silver medal

91/100 - James Suckling 2023