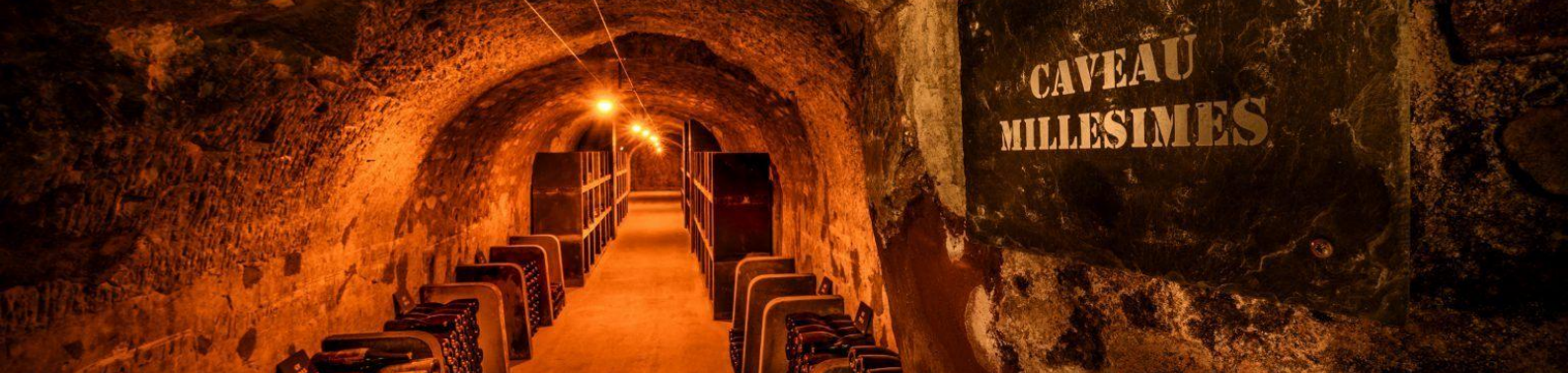




Boizel Champagne Blanc 2012

AOC Champagne, Champagne, France



PRESENTATION

The Joyau cuvée was created in 1961.

The first edition of the House's prestige cuvée was launched under the leadership of René Boizel, who chose the exceptional and unforgettable 1961 vintage to launch his Joyau.

WINEMAKING

After more than a decade in the cellars, the rich character of Joyau 2012 shines through with subtle aromas of Pinot Noir and Chardonnay. The exceptional maturity of the grapes on harvest gives a unique balance to this great Champagne, typical of fine wines for ageing.

AGEING

10% of the wines are aged in used barrels to impart the elegant and complex aromas characteristic of aged wood.

VARIETALS

Pinot Noir 60%, Chardonnay 40%

TECHNICAL DATA

Dosage: 3 g/l

TASTING

Its deep golden colour is highlighted with fine, persistent and delicate bubbles. A rich, intense nose with scents of white blossom and citrus fruit leads into generous aromas of almonds and lightly toasted notes of pastry. The texture on the palate is silky and precise, with great tension. The long, persistent finish is fresh and lemony, with full-bodied aromas.

REVIEWS AND AWARDS

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