

# Grand Vintage

## BACKGROUND

In 1834, the Boizel House was established in Épernay, the heart of Champagne, by a family passionate about the wines of its region. 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. Working with Chardonnay and Pinot Noir sourced only from Champagne's most coveted Grands and Premiers Crus, blended with the best crus of Pinot Meunier, Boizel's intimate knowledge of each village and hillside coupled with longstanding grower relationships allows them the ability to select the finest quality grapes for their Champagnes.

## TERROIR & VINTAGE NOTES

The Grand Vintage is a blend composed of 60% Pinot Noir from the vineyards of Mailly, Chigny-les-Roses, and Vertus, and 40% Chardonnay from Avize, Vertus, and Cuis.

## WINEMAKING & AGING

A unique expression of the vintage, the Grand Vintage is only produced in the best years, from select plots that demonstrate the potential for great finesse and age-ability. The Grand Vintage 2013 was aged eight months in stainless steel vats. Post second fermentation, the wine is aged for eight years on its lees, in bottle, in Boizel's historic chalk cellars beneath the Avenue de Champagne. Disgorged January 2022.

## TASTING NOTES

The nose is rich and generous, with notes of quince, honey, candied citrus fruits, orange peel, and brioche, intermingling with great intensity and balance. On the palate, the wine is full-bodied and shows a great freshness, underpinned by a silky and refined texture. The mineral finish is delicate and completed by a beautiful crispy touch, prolonged by a light acidic and lively structure.



## ORIGIN

Champagne AOC, Champagne, France

## GRAPE VARIETIES

60% Pinot Noir, 40% Chardonnay

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 12%, TA: 4.9, RS: 4, Closure: Cork

## WINEMAKER

Florent Roques-Boizel

