

# Joyau de France Brut

## 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. Quintessence of the Boizel "savoir faire," the powerful but elegant Joyau de France expresses the best of great Champagne; this cuvée is made only in exceptional vintages. The Joyau cuvée was created in 1961 by René Boizel, who chose the exceptional and memorable 1961 vintage to launch this special wine.

## TERROIR & VINTAGE NOTES

Pinot Noir and Chardonnay grapes for the production of Joyau de France are sourced from Grands and Premiers Cru vineyards within the villages of La Montagne de Reims (60% Pinot Noir from Mailly and Vertus) and the Côte des Blancs (40% Chardonnay from Avize, Oger, and Vertus).

## WINEMAKING & AGING

As always for Boizel Champagnes, only the purest juice of the first press was used. 10% of the wine was vinified in oak casks, the rest in stainless steel. Post second fermentation, Joyau de France was aged for 14 years on its lees in Boizel's historic cellars beneath the Avenue de Champagne.

## TASTING NOTES

The bouquet opens with a wide range of elegant and generous aromas. Finely balanced hints of almond, frangipane, candied orange, and brioche. On the palate, the wine is complex, with a beautiful intensity, supported by a silky, refined texture. Elegant pastry notes come forth on the palate. The richness of the aromas is combined with delicacy and freshness.



## ORIGIN

Champagne AOC, Champagne, France

## GRAPE VARIETIES

65% Pinot Noir, 35% Chardonnay

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 12%, TA: 4.5, RS: 7, Closure: Cork

## WINEMAKER

Florent Roques-Boizel

