



- 1834 -

BOIZEL
CHAMPAGNE



Joyau 2012

As the quintessence of Boizel's know-how, Joyau 2012 embodies the perfect harmony of the great Champagne terroirs.

CRAFTING

Joyau 2012 is crafted exclusively from Grands and Premiers Crus selected for their ageing potential. Only first-press juice is used. The 2012 blend is composed of 60% Pinot Noir from Mailly, Cumières and Chigny-les-Roses, and 40% Chardonnay from Avize, Chouilly and Vertus. 10% of the wines are vinified in old barrels to bring out the elegant, complex aromas typical of aged wood.

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.

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.

FOOD AND WINE PAIRING

Joyau 2012 is an ideal Champagne to serve with refined cuisine, such as grilled sea bass, fattened Bresse chicken with girolle mushrooms or braised suckling pig from Bigorre.

FOR THE RECORD

The Joyau cuvée was created in 1961. The House's prestige cuvée was first created under the aegis of René Boizel, who chose the exceptional and memorable 1961 vintage to launch his Joyau.

In detail

60% Pinot Noir
40% Chardonnay

Aged 15 years on lees
Dosage: 3g per litre
10% vinified in oak barrels

Available in

Bottle

Notes

96/100 - James Suckling 2023