



- 1834 -

BOIZEL

CHAMPAGNE



Joyau 2013

Quintessence of the Boizel House's savoir-faire, Joyau 2013 embodies the perfect harmony of Champagne's finest terroirs. This late and contrasting vintage now reveals a radiant freshness, refined complexity, and a depth worthy of the greatest Champagnes.

CRAFTING

Joyau 2013 is made exclusively from grapes sourced from carefully selected Grand and Premier Cru vineyards, renowned for their exceptional aging potential. Only the first pressing—the purest juice—is used to craft this exceptional cuvée. The 2013 vintage blend combines 55% Pinot Noir from Mailly, Aÿ, and Chigny-les-Roses with 45% Chardonnay from Avize, Oger, and Cuis. To enhance structure and complexity, 10% of the wines were vinified in old oak barrels.

After more than ten years of maturation on the lees in the House's historic cellars, Joyau 2013 reveals remarkable richness and a perfect harmony between the depth of Pinot Noir and the finesse of Chardonnay.

TASTING

The robe is a deep gold with luminous reflections, animated by fine, steady effervescence—an unmistakable sign of long aging on the lees.

The nose is both expressive and refined. It opens with aromas of ripe white fruits (pear, vineyard peach), candied mirabelle plum, and citrus zest. As it aerates, more complex notes emerge—fresh hazelnut, toasted bread, delicate honey, and dried flowers—adding subtle depth.

On the palate, the attack is generous and silky, carried by a beautifully preserved freshness. The texture is elegant, perfectly balanced between the richness of the Pinot Noir and the mineral tension of the Chardonnay. The finish is long, precise, and slightly saline, with lingering notes of dried fruits and herbal infusions.

FOOD AND WINE PAIRING

Joyau 2013 pairs beautifully with briny seafood such as seared scallops or roasted langoustine. Its finesse on the palate and natural balance also elevate roasted poultry, truffled capon, or a porcini mushroom risotto.

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

55% Pinot Noir
45% Chardonnay

Aged 10 years on lees
Dosage: 3.5g per litre
10% vinified in oak barrels

Available in

Bottle

Notes

94/100 - James Suckling

Floral and fine on the nose with honeysuckle and fresh bread dough. Medium-bodied and very elegant with racy acidity and phenolic backbone. Sophisticated and fine.