



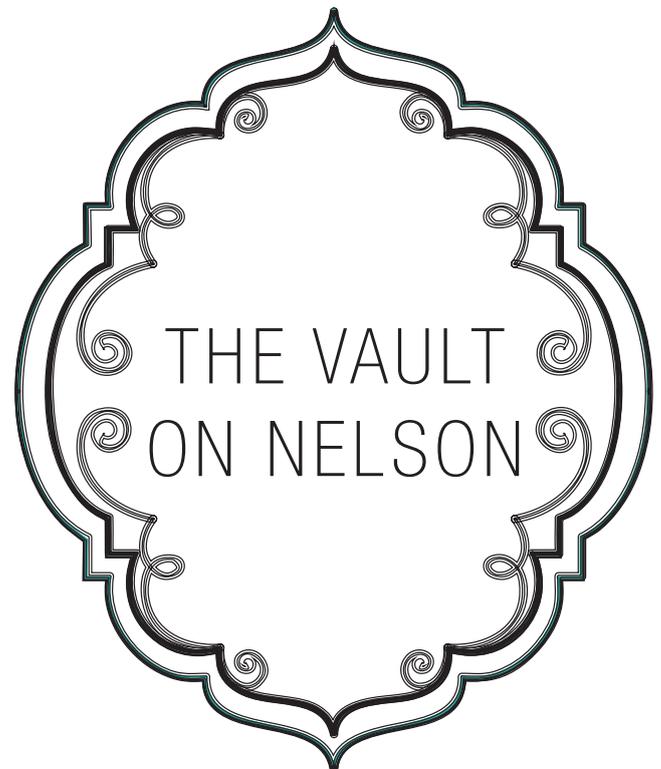
Founded in 1834 by the Boizel family, this incredible maison situated on the Avenue de Champagne in Epernay, rue saint Remy, the heart of the Champagne region, is now in the hands of its 6th generation of family members. It's this pedigree and experience cultivating their own crus in Avize, Ay and Etoges that allows them to hand pick the best Crus and Grand Crus of the region which in turn allows them to vintage after vintage produce spectacular champagnes.

Rigor, meticulousness and perseverance are of course essential, but passion for Champagne making, like our Culinary team with their food offerings, also requires an open, curious, inventive mind, that is always looking for improvement. With this in mind, each Champagne style is unique and respects the crus and terroir it has come from.

"One must remain modest before the gifts of nature, and respect the character of each still wine, without wanting to "impose" a taste, but rather seeking to enhance the wine's natural qualities..."
(a quote from the Boizel family that reflects the true values of such a passionate Champagne house, not unlike the passion and respect our chefs show towards their culinary offerings)

The true ambassador of this distinguished Champagne House, the Brut Reserve NV, expresses the elegance and finesse typical of the Boizel style. Its freshness, and generous aromas make this the ideal Champagne to indulge with whilst celebrating the culture and history of "High Tea".

The Vault on Nelson is delighted to be offering a selection of fine Champagne from such an established and esteemed Champagne house as Boizel.



Boizel Brut Reserve High Tea



