



Grand Cru Millésime 2012 Blanc de Blancs

SOUND AND NOBLE

Blend:

The sheer magnitude of this 100% Chardonnay Champagne undoubtedly derives from its impressive pedigree rooted in the grands crus vineyards of the Côte des Blancs. This illustrious vine-growing area is reputed for its distinctive, quality chalk soils and excellent exposure. To glorious effect, this cuvée magnifies the quintessence of a wellborn Chardonnay.

THE 2012 VINTAGE

This vintage celebrates one of the Champagne region's finest successes. It is a miracle that this excellent vintage even came to light, given the challenging weather conditions hardly conducive to creating a fine wine. As Winter temperatures plummeted, the hillsides saw record lows the likes of which rarely experienced, before unleashing abundant, even violent hailstorms in Spring. By early July, the vines still showed a week's delay compared to the 10-year average. But to coin an old French saying "Août fait le moût". August makes the harvest - never was this more true than in 2012. The hot, sunny weather that set in until the harvest began early September encouraged ideal ripening in the grapes. The draining, smoothing effect of the soils played a key role as any excess water was absorbed by the chalk during the summer months and proved a useful supply to the vine when needed. Reduced quantities of grapes on the vine also contributed to their impressive ripeness and concentration. The Grand Cru Millésime 2012 Blanc de Blancs expresses the typical character of the year and is true to the style sought by Chief Winemaker Guillaume Roffiaen: fresh, sound and elegant.

Tasting note:

The Grand Cru Millésime 2012 Blanc de Blancs is a silky, golden Champagne, with a delicate bead and offering subtle, yet accomplished aromas.

Lively and mineral on the attack, the Champagne opens with fresh citrus fruit aromas. There is a change of tempo on the mid-palate, offering delicate notes of white flowers and lemon balm. Further definition brings subtly spiced flavours of clove, while the Champagne culminates in a long, light finish, accentuated by chalky minerality.

This vintage shows every sign of great ageing potential and will gain in delectable complexity over time. To be shared among honoured friends and wine enthusiasts, this is a Champagne to mark special occasions and good times, from pre-dinner drinks and beyond.

Drinking occasions:

AS AN APERITIF:

best served at 7 - 8°C.

WITH FOOD:

best served at 10 - 12°C.



Elaboration:

Aged at least 6 years in our cellars.

The Chief Winemaker adapts dosage levels to each Champagne in order to enhance its flavours and aromas. The choice of reserve wine is crucial and takes into consideration a whole range of factors, including the proportion of cru wines, year of harvest, grape varieties, and vinification and ageing methods, in order to guarantee the intrinsic style of each Champagne.

Food and wine pairings:

Simple pleasures

Goat's cheese, courgette and pine nut financiers.
Veal Milanese.
Rhubarb tart.
Cranberry cookies.

Relaxing interlude

Goat's cheese and pear filo pastries.
Mussels "en papillote" with braised fennel.
Prawn and lemongrass spaghetti.
Orange carpaccio with sweet spices.

Fine dining

Bigorre black ham and breadsticks.
Speciality "boudeuse" oysters by David Hervé.
Sea bream sashimi and green shiso leaves.
Grilled John Dory, Camargue rice and almonds.
Mixed herb and floral salad (nasturtiums, pansies, primulas, borage, thyme flowers and lamb's lettuce).
Peach skewers with lavender caramel.

European pallet 800x1200mm

Product	Product Weight (kg)	Product diameter (cm)	Product Height (cm)	Standard packaging	Weight of Case (kg)	Case Dimensions (cm)	N° bottles /pallet	N° cases /pallet	EAN Code*	Total pallet weight (kg)	Total height (cm)
75cl	1,65	9	32	case of 6	10,20	32,5 x 26 x 19	480	80	3282946016100	841	167
				case of 6 gift boxes	13,52	37 x 34 x 23	252	42	3282946016124	593	176

* Retail sales unit