

Collection Vintage 2012 Blanc de Blancs

SLEEK AND GRACEFUL

Blend:

The grapes selected for this 100% Chardonnay Champagne are sourced predominantly from the Côte des Blancs, bringing freshness and minerality, and from Sézannais, Montgueux and the Marne Valley. This mosaic of vineyards and soils (clay, limestone and chalk) brings great aromatic complexity to this cuvée.

THE 2012 VINTAGE

Winter 2012 will go down in history as the return of the Ice Age, largely due to a prolonged spell of severe frost during the first two weeks of February and temperatures much lower than the 10-year average: a record-breaking -20.9°C (-5.62 F) in Reims on 3rd February.

Spring was particularly chaotic, with more frost between April and mid-May, during the Ice Saints in mid-May when hail struck part of the vineyard. Fortunately, the hot, sunny weather that set in at the end of July and continued until the start of the harvest on 10th September, promoted ideal ripening in the grapes. Though low in volume, the grapes were perfectly healthy.

The Chardonnay wines resulting from the 2012 harvest are complex, fresh, lively and well-balanced, with a generous finish.



Tasting note:

A delicate bead forms a regular, pirouetting stream of bubbles. The wine is bright and delicately golden in appearance, tinged with silver-green.

Elegant and graceful, this Champagne is initially underpinned on the palate by bucolic, springtime notes of fresh flowers and angelica. The complex aromas gain in intensity, revealing notes of fresh honey and plums, followed by mint and coriander on the finish.

The perfectly balanced freshness will support this delicately mineral Blanc de Blancs as it attains its true potential.

The Collection Vintage 2012 Blanc de Blancs combines the purity and elegance of chardonnay with the rich character of the vintage.

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

Salmon tartare and sesame seeds.
Minty goat's cheese wraps.
Roasted King prawns and finely-chopped coriander.
"King cake" brioche.

Relaxing interlude

Green asparagus risotto.
Veal casserole.
Vegetable linguine.
Waffles.

Fine dining

Hard -boiled egg, seeded bread soldiers with truffle butter.
Line-caught sea bass with herbs in a Champagne sauce.
AOP Tête de Moine cheese.
Rocamadour cheese.

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	3282946106481	841	167
				case of 6 gift boxes	10,50	28,5 x 20 x 33,5					

* Retail sales unit