



MILLÉSIME 2012 EXTRA BRUT

This vintage 2012 is modern and bold at the same time. Pinot grapes burst out their mature fruitful aromas, while Chardonnay grapes showcase their minerality and a bright acidity.



Grapes & Origin



Pinot Noir - 70%

Origin: Montagne de Reims (Ludes, Ville-Dommange)
Vallée de la Marne (Mareuil-sur-Aÿ, Hautvillers)



Chardonnay - 30%

Origin: Côte des Blancs (Avize)

Premiers & Grands Crus only

Fermentations & Ageing

In stainless steel tanks

Alcohol fermentation, malolactic fermentation,
Aged for 8 months

+ Bottle-aged on lees for at least 6 years

+ minimum 3 months after disgorgement before shipping

Dosage Extra Brut: 4 g/L

From a liquor made out of the same wine and beet sugar

The Vintage

Weather

Chaotic. Strong freezes from winter to early spring; Heavy rain episodes, hail; cold snap at blossoming; dry heatwave in August.

Harvest

Start: Around September 20th in the Montagne de Reims.

Conditions : Usual cool fall weather.

Characteristics: Low yields; excellent maturity and acidity.

Summary

A climatic mess caused the fruit not to be extensive but of an exceptional quality, promising a long and beautiful life to wines from this harvest.

Tasting

Optimal serving temperature: 8 to 10°C (46 to 50°F)

Colour Shining gold yellow; thin bubbles coming up in chimneys.

Nose Brioche notes, then citrusy freshness (yuzu, kumquat); Stone fruits (bush peach, apricot); Some iodine notes and a hint of honey.

Taste Citrus freshness, minerality; generous and rich aromas from Pinot Noir; Elegance of the Chardonnay on the finish.

Fine cuisine pairings

Cocktail food, canapés, cheese platters (Cheddar, old Cantal, Mimolette); Poached chicken supreme, Langoustine ravioli, Lobster casserole with saffron sauce.

Bottling data

Bottling date: June 2013

Container types: bottles & magnums

Initial closure: crown cap

Shipping & cellaring

Final cork (after disgorgement):

Classic cork

Post-shipment cellaring: Ready to drink, can be kept in cellar conditions for up to 5 years.

Awards

Gault & Millau 2019: 16/20

Tyson Stelzer (2020): 90 points

Decanter 2017: 90 points, Silver medal

Gilbert & Gaillard 2017: Gold medal

