



GRAND MILLÉSIME BRUT

2012 VINTAGE

Delivering elegance, purity, freshness, fruit, precision and texture; dynamic, age-worthy cuvées.

EXPOSES TERROIR BY AVOIDING MALOLACTIC FERMENTATION

Preserves sharp acidity, highlighting purity, freshness and fruit

LONGER THAN AVERAGE AGING ON THE LEES

Provides complexity, richness naturally and requires less dosage



VINEYARD SOURCES

- Avize:** CH, vivacity, purity, length
- Aÿ:** PN, full-body, mid-palate structure, aging
- Trépail:** CH, vivacity, density, length
- Cramant:** CH, aromatic complexity, salinity
- Cumières:** CH, roundness, mid-palate
- Verzy:** PN, opulent, elegant, backbone
- Le Mesnil:** CH, structure, texture, minerality
- Ambonnay:** CH/PN, finesse, tension, aging
- Villers-Marmery:** CH, purity, mid-palate
- Maily:** PN, supple, ample, medium-body

TECHNICAL SPECIFICATIONS

COMPOSITION:

67% Chardonnay, 33% Pinot Noir

AGING:

Tirage (bottled) 2013
Disgorged 2019

ALCOHOL:

12%

TOTAL ACID:

9.0 g/L

DOSAGE:

Brut (8 g/L)



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