



## Bouzy Rouge Millésime 2012

AOC Coteaux champenois, Champagne, France

*This rarity known throughout the world that Talleyrand described as the "wine of civilization" is the perfect expression of its grape variety, heightened by growing in the chalky subsoil of the famous Grand Cru de Bouzy.*

### THE VINTAGE

Who would have imagined in mid-July that 2012 would be a great vintage! With a spring frost (-3.6° in Bouzy), heavy rains from April to July breaking the record of 1994, scattered hailstorms, a "cold snap" during flowering, scorching in August, and drought at the end of the season, nature did not spare the winemaker with intense climatic sequences of incredible frequency. Fortunately, the dry and hot summer saves the quality of a harvest quantitatively reduced by the climate. The absence of botrytis and the beautiful maturity allowed to produce balanced wines of slow evolution with a refined nose, silky texture, and a beautiful aromatic power leaning towards a generous fruit.

### LOCATION

- Bouzy (Grand Cru, Montagne de Reims) perfectly south-facing vineyards, halfway up the hill on a deep clay pocket.

### TERROIR

- Full chalk basement and clay-limestone soil, regular south-facing exposure  
- Climate of the Paris Basin, with mild winters, uncertain springs, hot summers, and cool but usually quite nice autumns

### IN THE VINEYARD

- Sustainable viticulture: High Environmental Value and Sustainable Viticulture certifications in Champagne (organic fertilizers, cover crops, and other agroecological techniques)  
- Old vines are no longer uprooted but interplanted to preserve genetic potential

### HARVEST

- Hand picking  
- Sorting in the vineyard then on a table  
- White crates to lower the temperature of the grapes

### WINEMAKING

- Pre-fermentation maceration at 15°C  
- "Saigné" to increase the fraction of flesh and skin  
- Maceration (more than 10 days) to obtain a structured wine ready for aging  
- Fermentation thermoregulation from 18 to 24°C

### AGEING

- Stainless steel tanks to prevent the addition of exogenous aromas, preserve the aromatic typicality of Bouzy and its freshness, a guarantee of good aging  
- Malolactic fermentation for the development of wines  
- Bottling after 9 to 11 months



**VARIETAL**

Pinot Noir 100%

**12.0% % VOL.**

Contains sulphites.

**TECHNICAL DATA**

Age of vines: Over 35 years old years old

**SERVING**

Decant one hour before tasting

Served at cellar temperature

**TASTING**

Rascal on a good charcuterie snack, bourgeois on all kinds of game, he will be refined and eccentric on a red fruit tart with which he will play with vivacity and common aromas

**VISUAL APPEARANCE**

Ruby red dress quite supportive

**AT NOSE**

Ripe red and black fruits, Morello cherry, raspberry and blackcurrant, slightly woody despite the absence of barrel

**ON THE PALATE**

Fruity, full-bodied, both lively and well-rounded, with fine tannins that are both present and discreet. Very typical of the terroir, its production makes it a "Bouzy to age".

**FOOD PAIRINGS**

- Raw meats, in sauce, meat pies, terrines of meats, offal, game, charcuterie, poultry in sauce, grilled meats, pork
- Fresh cheeses, soft cheeses with a bloomy rind like brie and camembert
- Lightly sweet desserts made with red fruits (pies)

**CLASSIC FOOD AND WINE PAIRINGS**

International cuisine, Cheese, Game, Red meat

| Type of bottle            |                |                  |                   |                  | Volume (ml)     |                  | item code          |                 | Bottle barcode    |                            | Case barcode                 |  |
|---------------------------|----------------|------------------|-------------------|------------------|-----------------|------------------|--------------------|-----------------|-------------------|----------------------------|------------------------------|--|
| Champenoise verte allégée |                |                  |                   |                  | 75 cl           |                  | EBBZR              |                 | 3523700000349     |                            | 3523700000387                |  |
| Palette Europe            | Units per case | Units per pallet | Layers per pallet | Cases per layers | Btl weight (kg) | Case weight (kg) | Pallet weight (kg) | Btl height (cm) | Btl diameter (cm) | Case dimensions (H*L*P cm) | Pallet dimensions (H*L*P cm) |  |
| EPAL                      | 6              | 480              | 8                 | 10               | 1.6             | 10.23 kg         | 833 kg             | 32.5 cm.        | 8.5 cm            | 33 x 26.5 x 19.5 cm        | 120 X 80 X 170 cm            |  |

