



Bouzy Rouge 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

