



Millésime 2012 - Grand Cru Bouzy - Brut

Champagne Grand Cru Bouzy, Champagne, France

This is the very expression of the exceptional terroir of Bouzy. Coming from this rare village classified as a grand cru for both pinot noir and chardonnay, this cuvée blends in equal parts the qualities of these two so-called "noble" grape varieties to make a "very great Champagne."

THE VINTAGE

2012... all's well that ends well! Except for botrytis and grape worms, attacks came from all sides: winter frost, early and late spring frost, torrential rains bringing mildew, hail in some vineyard areas, cold during flowering, and, at the end of the season, scorching sun causing grape sunburn and soil water stress. Powdery mildew is also present. It is even the first time that this disease coexists with mildew since the conditions necessary for their development are opposite. Regular rains during ripening have well nourished the grapes without causing botrytis. One must believe that the vine must suffer to sublimate its fruits. Despite a small yield of 9000 kil

LOCATION

- Bouzy (Grand Cru, Montagne de Reims)

TERROIR

- Bouzy: 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 the genetic potential.

HARVEST

- Manual picking
- Sorting on the vine if necessary
- White crates to lower the temperature of the grapes

WINEMAKING

- Traditional pressing, juice fractionation
- Flotation settling for 4 hours (to limit the infusion of impurities)
- Fermentation thermoregulation at 18°C
- Fermentation in tanks adapted to the volumes of the fractions

AGEING

- Aging on fine lees from fermentation
- Stainless steel tanks to avoid the contribution of exogenous aromas
- Malolactic fermentation for the development of the wines
- Bottling in July when the wines are mature.



VARIETALS

Chardonnay 50%, Pinot Noir 50%

12.5% % VOL.

Contains sulphites.

TECHNICAL DATA

Age of vines: Over 35 years old years old

Dosage: 6 g/l

SERVING

Serving temperature: 12°C

Aging potential: 2/4 years

TASTING

The selection is primarily made in low-yield vineyards to obtain a beautiful expression of the terroir. Half Pinot Noir for personality, roundness, and the typicality of the terroir, combined with another half of Chardonnay for freshness and longevity, make up this vintage.

VISUAL APPEARANCE

Fine bubble, discreet and persistent foam, slightly amber-colored gold robe

AT NOSE

Maturity and vinosity without excess, the balance of the two grape varieties brings both aromas of white fruits and mirabelle plum on a floral background.

ON THE PALATE

Good upfront attack, balanced by a beautiful roundness, with a length worthy of the greatest vintages, leaving a fresh palate.

FOOD PAIRINGS

This bottle stands on its own, so complex and complete is the wine.

It can also accompany fish in cream sauce, terrines, or raw, fresh shellfish in sauce and in casseroles, grilled shellfish and seafood.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Sea food, Shellfish

| | Type of bottle | | | | Volume (ml) | item code | Bottle barcode | Case barcode | | | |
|----------------|---------------------------|------------------|-------------------|------------------|-----------------|------------------|--------------------|-----------------|-------------------|----------------------------|------------------------------|
| | Champenoise verte allégée | | | | 75 cl | EBMIL04 | 35237000000264 | 35237000000301 | | | |
| 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 | 1.60 kg | 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 |

