

VINTAGE 2012

Chardonnay Pinot Noir Cuvée

CHAMPAGNE
THIÉNOT × Penfolds®

“Whilst the singularly expressive & acutely defined siblings, 2012 Blanc de Noirs & 2012 Blanc de Blancs, play their role in this trio’s inaugural release, this cuvée synergistically creates its own stage, commanding its own space. What is so obvious from the first sip & sniff – time will be kind to this wine. A revelational journey awaits.”

“The sum of the parts – rarely better expressed.”

PETER GAGO

Penfolds Chief Winemaker

OVERVIEW	Introducing a limited release Champagne to toast 175 years of winemaking endeavours. We have re-ignited our love affair with France, a special place for Penfolds, where winemaker Max Schubert was inspired to create Grange. Partnered with Thiénot, a respected player in the world of Champagne, Penfolds instigated hands-on involvement throughout the tirage storage to create an extraordinary 2012 Chardonnay Pinot Noir Cuvée. A Champagne worthy of celebrating our past, present and future.
GRAPE VARIETY	50% Chardonnay (Vertus, Mesnil-sur-Oger, Cramant), 50% Pinot Noir (Verzenay, Tauxieres, Aÿ, Cumières, Avenay Val d’Or)
VINEYARD REGION	Vertus (25%), Verzenay (15%), Mesnil-sur-Oger (15%), Tauxieres (15%), Aÿ (10%), Cramant (10%), Cumières (5%), Avenay Val d’Or (5%)
WINE ANALYSIS	Alc/Vol: 12.5%, Acidity: 6.7g/L, pH: 3.02, Dosage: 4g/L, MLF: 100%
DISGORGE DATE	15 October 2018
VINTAGE CONDITIONS	Apart from a few days of extremely cold weather in early February, it would be fair to say that Champagne benefitted from a mild, if not rather wet, 2011/2012 winter. The weather then proceeded to warm up very quickly, creating an almost summer-like March (i.e. sunny, warm and dry). On average, budburst occurred at the end of March, approximately two weeks earlier than usual. Cold conditions returned in April, with temperatures falling below 0°C across ten nights. Dry conditions assisted to limit damage, although spring frosts still destroyed a part of the crop, particularly during the nights of April 16th and 17th. From May until mid-July, the weather remained cool and wet, which slowed the growth of the vines. August delivered terrific weather. Perfect warm and dry conditions during the last weeks of ripening paved the way for a relaxed harvest of sound and impressive fruit. Optimal levels of ripeness were availed and picking commenced on 12th September. Although the 2012 harvest was not huge, it will certainly set a new benchmark and a legacy of long-lived wines.
COLOUR	An inviting pale straw hue, not quite yet revealing or reflecting expectant tints of yellow/gold.
NOSE	An immediate statement, perhaps proclamation – at once alluring, rich, opulent, majestic. Complex yet pure. Where to start? <i>Outdoors</i> – subtle fresh tobacco leaf, freshly cut hay, unfurled honeysuckle. <i>Indoors</i> – scents of crème brûlée, <i>pomme au four</i> , toffee-apple. Sitting in glass – Chalk/Champagne/Classic.
PALATE	Even and assured all the way across palate. Tension on finish. Contentment thereafter. A fruited-sweet attaque ... and then that seductive acidity – not camouflaged by a dosage at only 4 g/L. Moreover delicate, not minimalist. Faintly recognisable pecan and Brazil nut, apple and spice. Refreshingly expressive. Complete. Pure. Latent.
PEAK DRINKING	2019 – 2040
LAST TASTED	February 2019

VINTAGE 2012

Blanc de Noirs (Grand Cru)

CHAMPAGNE
THIÉNOT × Penfolds®

“Aÿ – the heart/epicentre of the Thiénot x Penfolds Champagne alliance” !

“Arguably a ‘complexity overload’ for such a small vineyard”!

“Pinot Noir – Aÿ – 2012: After a very long vegetative cycle, a singular and memorable harvest.”

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Penfolds Chief Winemaker

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GRAPE VARIETY	100% Pinot Noir
VINEYARD REGION	100% Aÿ (Chambre aux Loups)
VINEYARD INFORMATION	Location 49°04'10" N / 4°00'07" E, Elevation < 150m, Aspect: Medium slope with an Eastern/South-Eastern exposure, Area 1 ha
WINE ANALYSIS	Alc/Vol: 12.12%, Acidity: 6.4g/L, pH: 3.00, Dosage: 4g/L, MLF: 100%
VINTAGE CONDITIONS	<p style="text-align: center;">Aÿ / daily average temperatures (°C)</p> <p>The graph displays a red line representing daily average temperatures. It shows a significant dip in January and February 2012, followed by a recovery in March. There is a notable period of lower temperatures and higher humidity from April through August 2012.</p>
COLOUR	Pale yellow/straw
NOSE	An immediate lift of nuttiness – more pistachio than almond in derivation. Wafts of dried fruits aromatically verge towards that of a freshly assembled potpourri of dried flowers. Puzzlingly marmalade and cumquat high notes bely variety. A (Pinot-driven?) cold lamb fat savouriness restores cépage legitimacy.
PALATE	Ripe yet delicate. <i>Upon pouring</i> – the faintest suggestion of coffee bean. <i>Upon sitting</i> – crème anglaise lightly laced with dried apricot, wild raspberry. <i>Upon waiting</i> – ‘softened’/desirable phenolics prevail – inducing a defined finish with grip and panache. Refreshingly long-lasting in mouth. Complete.
PEAK DRINKING	2020 – 2040
LAST TASTED	February 2019

VINTAGE 2012

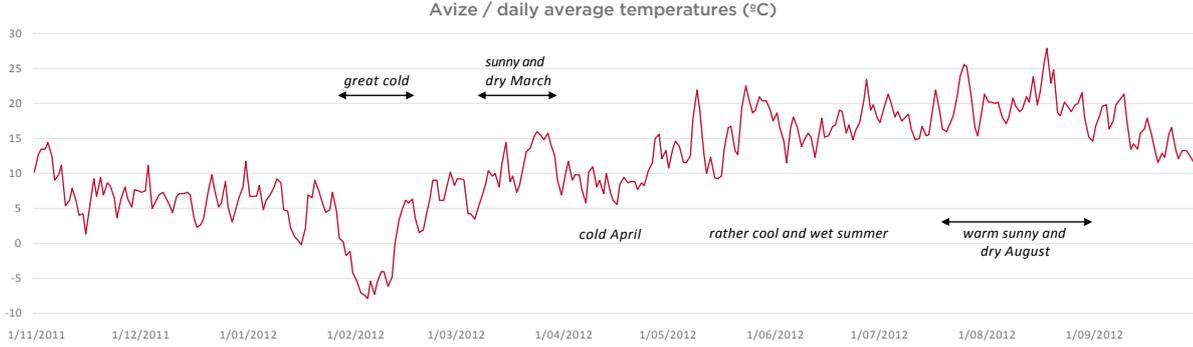
Blanc de Blancs (Grand Cru)

CHAMPAGNE
THIÉNOT × Penfolds®

“Lovers of Chardonnay (Burgundy, New World, Champagne, ...) could well be magnetically attracted to this style. Others, simply & innocently potentially seduced”!

“Sourced from a regal single-vineyard, from vines up to sixty years old. Identity? One day to be ‘revealed’...”.

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Penfolds Chief Winemaker

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GRAPE VARIETY	100% Chardonnay
VINEYARD REGION	100% Avize
VINEYARD INFORMATION	Location 48°58'23" N / 4°01'20" E, Elevation < 110 m, Aspect: Slight slope with an eastern exposure, Area 0.40 ha
WINE ANALYSIS	Alc/Vol: 12.5%, Acidity: 7.9g/L, pH: 3.02, Dosage: 2g/L, MLF: 0%
VINTAGE CONDITIONS	<p style="text-align: center;">Avize / daily average temperatures (°C)</p>  <p>great cold sunny and dry March</p> <p>cold April rather cool and wet summer warm sunny and dry August</p>
COLOUR	Pale yellow/straw
NOSE	A harmonious ascent of citrus (primarily lemon zest) intermingled with wafts of subtle florals (white lily). From the patisserie – just-baked madeleine, a hint of nuttiness (fresh almond) and scents of light honey. Hints of barley sugar/confectionary mingle with delicate white and yellow stone fruits.
PALATE	Linear and defined. All engulfed by an ethereal, softened and almost fairy floss caress. Notes of Citron Givré or panacotta/vanilla pod? Or both? Certainly accompanied by a whisked light cream. A measured generosity of flavour with a suggestion of varietal savouriness and regional chalk. The complete Blanc de Blancs package.
PEAK DRINKING	2020 – 2035
LAST TASTED	February 2019