

# VINTAGE 2013

## Blanc de Blancs (Grand Cru)

CHAMPAGNE  
THIÉNOT × Penfolds®

“Sourced from a regal single-vineyard nestled in Avize, with many vines now well over half-a-century old. Exact location? One day to be ‘revealed’...”

An echo from last year: “Chardonnay lovers, be they of Burgundy, New World, Champagne, ... could well be magnetically attracted to this style. Others, simply and innocently seduced!”

**PETER GAGO**

Penfolds Chief Winemaker

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**OVERVIEW** We have re-ignited our love affair with sparkling wine, a project Penfolds first explored on Australia soil in the early 1900's. Now more than a century later, we set our sights on France and the region of Champagne. Partnering with Thiénot, a respected player in the world of Champagne, Penfolds has worked in tandem with their team to release an extraordinary 2013 Blanc de Blancs Grand Cru. A Champagne worthy of celebrating our past, present and future.

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**GRAPE VARIETY** 100% Chardonnay

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**VINEYARD REGION** 100% Avize

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**VINEYARD INFORMATION** Location: 48°58'23" N / 4°01'20" E  
Elevation: <110m  
Aspect: Slight slope with an eastern exposure  
Area: 0.40 ha  
Planted: Different planting years in the late 1950s and the early 1960s  
Soil type: A very thin layer of very calcareous clay over chalk

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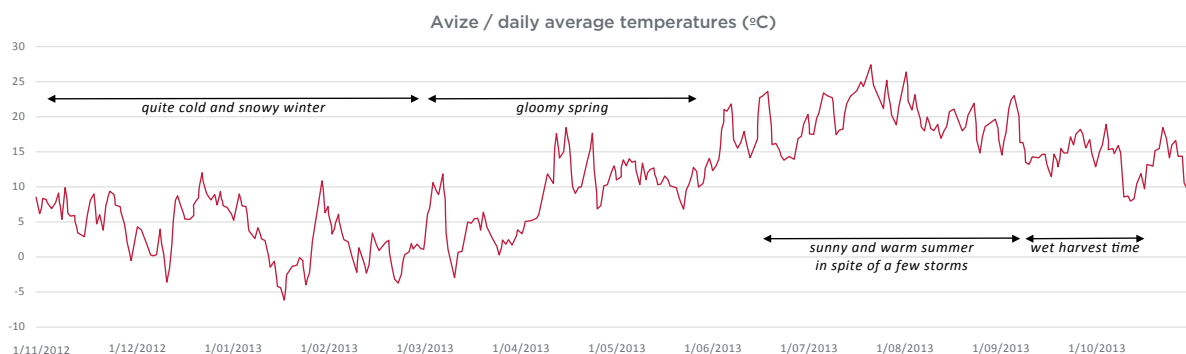
**WINE ANALYSIS** Picking Date: 4 October 2013  
Alc/Vol: 12.17%  
Acidity: 5.8g/L  
pH: 3.01  
MLF: 0%  
Dosage: 5g/L  
Disgorge Date: 10 December 2020 (750mL) and 14 December 2020 (magnum)

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**CHAMPAGNE VINTAGE CONDITIONS** In short, a rather cold and snowy winter followed by a cool and cloudy spring. 2013 was a late growing season (between two and three weeks later than the ten-year average). Paradoxically, there was no frost damage – although temperatures were lower than usual, they were never extreme in winter or in spring. Gloomy conditions prevailed until June. Summer finally arrived in July and rewarded Champagne with two months of sunny and warm weather. Rainfall and cool temperature returned in September and harvest across the region took place under autumnal conditions from end-September to mid-October. Apart from a few isolated hailstorms, there were no worrying weather incidents leading into this 2013 harvest. Despite high disease pressure due to wet conditions during the first part of the season, vines remained very safe throughout.

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**2013 AVIZE VINTAGE CONDITIONS**



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<b>COLOUR</b>	Pale straw
<b>NOSE</b>	<p>No time at all required to unravel:</p> <p>An initial ascent: of nuttiness, fresh hazelnut and cashew.</p> <p>Almost instantly: courted by classic (cool-climate Avize!) chardonnay markers - brine, sea-spray and crushed oyster-shell.</p> <p>Constant beneath: an understated richness, opulence - dried figs, and deconstructed French blank flan (Parisian Flan) – not to concede as simply eggs and milk?!</p> <p>Awoken upon sitting: a subtle smokey/fumé impression gradating to the cold ashen embers of a wood fire the day after ... not quite yet in the incense spectrum.</p>
<b>PALATE</b>	<p>Two familial chardonnay prompts immediately unleashed:</p> <ul style="list-style-type: none"><li>• Lemon citrus (front-palate). Lemon ice-cream with cream (mid-palate). Lemon pie, with a honey, almond accompaniment (back-palate). What ... no lemon sorbet? Anywhere?!</li><li>• Sea-spray, saline and brine elements – prompting textural and symbolic inclusion of the seaside vegetable plant, samphire.</li></ul> <p>Stepping back with the glass wanting allows the measure of this Avize Blanc de Blancs to be revealed – rich and pure with power, energy and liveliness.</p> <p>Whilst spawn from only handfuls of rows off a single-vineyard, great length and dimension prevail.</p> <p>Certainly, whilst clean/precise also exotic/tempting.</p>
<b>PEAK DRINKING</b>	Within five years to maintain style and vivacity, yet will age well beyond and transform ... Your choice.
<b>LAST TASTED</b>	June 2021 – tasted in Champagne and Adelaide

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