

VINTAGE 2013

Blanc de Noirs (Grand Cru)

CHAMPAGNE
THIÉNOT × Penfolds®

“Consistent with tasting notes for its 2012 predecessor and understandably very similar in House Style. The same DNA, the same pathway, the same people. Different year.”

“Aÿ – once again confirmed as the pinot noir *epicentre* of the Thiénot x Penfolds Champagne alliance! The Chambre aux Loups vineyard its *heart*.”

PETER GAGO

Penfolds Chief Winemaker

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 Noirs Grand Cru. A Champagne worthy of celebrating our past, present and future.

GRAPE VARIETY 100% Pinot Noir

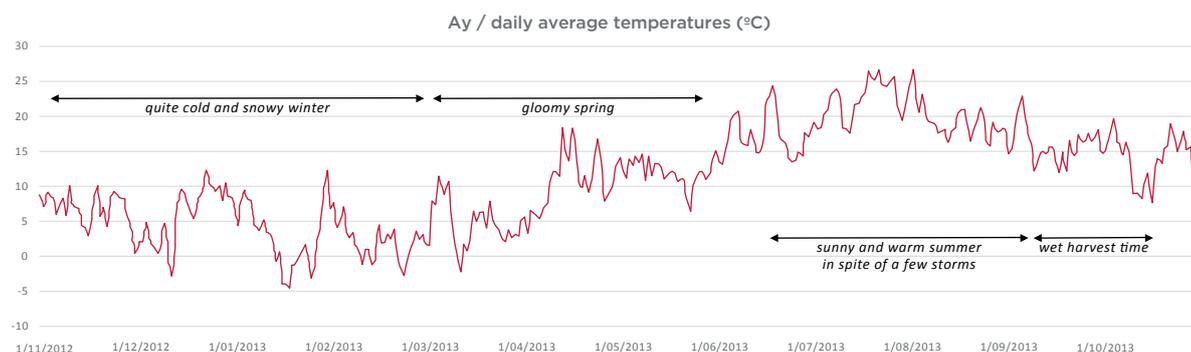
VINEYARD REGION 100% Aÿ (Chambre aux Loups)

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
Planted: Half replanted in 2006, the other half in 2008
Soil Type: Not too deep calcareous clay over a chalky subsoil

WINE ANALYSIS Picking Date: 6 October 2013
Alc/Vol: 12.5%
Acidity: 4.3g/L
pH: 3.09
MLF: 100%
Dosage: 6g/L
Disgorgement Date: 9 December 2020 (750mL) and 14 December 2020 (magnums)

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.

2013 Aÿ VINTAGE CONDITIONS



VINTAGE 2013

Blanc de Noirs (Grand Cru)

CHAMPAGNE
THIÉNOT × *Penfolds®*

COLOUR	Pale straw
NOSE	<p>An aromatic revelation that automatically ID's variety, place and style. Immediately a burst of dried flowers (rose and iris) and myrtilles (blueberry) ... followed by some cherried red fruits, and a skerrick of ripe blackcurrant, cassis. Energetic bead/CO2 propels scents of just-baked canelé, a waft of cinnamon, and creamy coffee/mocha notes. Lurking below - cold lard ... too faint to detect derivation, temptingly a subliminal cue to later seek out a canard (duck) or agneau (lamb) accompaniment in another place!</p>
PALATE	<p>Engulfs and asserts ... so gracefully, so alluringly, so convincingly. Ever so subtle flavours of mocha and toffee, Reglis root (liquorice?) - powerful yet elegant; rich yet fine. Very pinot noir! Lively acidity respects mouthfeel, conveying varietal fruit offerings and palate length. Never distracts. Rich. Dosage in perfect balance. Complete.</p>
PEAK DRINKING	Within five years to maintain style and vivacity, yet will age well beyond and transform ... Your choice.
LAST TASTED	June 2021 – tasted in Champagne and Adelaide
