

VINTAGE 2014

Champagne Thiénot x Penfolds
Avize Blanc de Blancs Grand Cru

CHAMPAGNE
THIÉNOT × Penfolds®

"An admirable trio – the 2012/2013/2014 Avize Blanc de Blancs ... stylistically totally in tune with each other – the same soils/vines/site – but totally different climatically across these three years. How will the 2014 vintage rate? Watch this space – our monitoring has commenced!"

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 Champagne Thiénot, a respected player in the world of Champagne, Penfolds has worked in tandem with their team to release an extraordinary 2014 Avize Blanc de Blancs Grand Cru. A Champagne released in Penfolds 180th anniversary year – worthy of celebrating our past, present, and future.

GRAPE VARIETY 100% Chardonnay

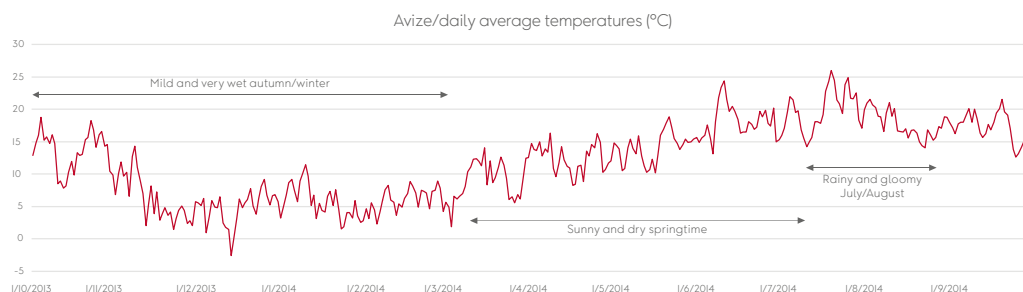
VINEYARD REGION 100% Avize

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
Planted: Different planting years in the late 1950s and the early 1960s
Soil type: A very thin layer of very calcareous clay over chalk
Picking Date: 18th September 2014

WINE ANALYSIS Alc/Vol: 12.3%, Acidity: 7.8g/L, pH: 3.00, Dosage: 0g/L, MLF: 0%

DISGORG DATE July 2022 (750ml) and June 2022 (1.5L)

VINTAGE CONDITIONS



COLOUR Pale, reticent straw - defying a decade since conception.

NOSE

- Generous and unabashed – a textbook *Blanc de Blancs* aromatic disrobing.
- From a country-garden orchard, ever-so-subtle wafts of peach fruits and suggestions of lemon/lime/grapefruit ascend.
- Yet more of the 'lait' seeks attention – yoghurt, crème-fraiche & crème brûlée delights underpin minerality and verve.
- A sprinkling of light-grilled macadamia/Brazil-nut a reminder of many years in bottle *sur lees*.
- Still shy, much to be revealed for quite some time yet. But not quickly.

PALATE

- Volume ... with lightness and understatement. Long and lingering. Immediately fills the mouth yet still measured and contained. Finish is precision-tapered and defined.
- Pastry & brioche up-front. Citrus on finish with a brine "sapidity" signing off.
- Within - crème-brûlée creaminess reappears and white flowers (acacia, *fleur de lis* – lily or iris?) prance unrestrained.
- Very expressive. Palatability – very light, very more-ish. Very expressive. Palatability – very light, very more-ish.
- The zeroes have it: zero MLF → liveliness & lift: zero dosage → not aggressive, *avec* perfect stance/poise. Prudent decisions, now validated!

PEAK DRINKING Within five years to maintain style and vivacity, yet will age well beyond and transform ... Your choice.

LAST TASTED February 2024 – tasted in Champagne, France