

VINTAGE 2012

Blanc de Noirs (Grand Cru)

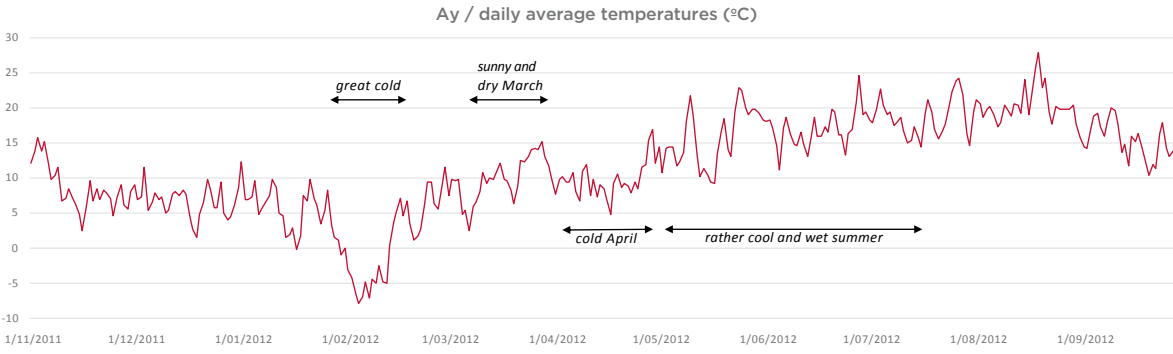
CHAMPAGNE
THIÉNOT × Penfolds®

“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.”

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 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
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>1/11/2011 1/12/2011 1/01/2012 1/02/2012 1/03/2012 1/04/2012 1/05/2012 1/06/2012 1/07/2012 1/08/2012 1/09/2012</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