

# 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