



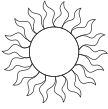
TRADITION

PREMIER CRU - VINTAGE 2012

"Intense and Spiced Champagne"



REVIEW OF THE YEAR 2012



The 2012 vintage will be remembered in Champagne as a year of striking contrasts often described as a "miracle" following a grueling spring marked by frost, hail, and intense disease pressure. Salvation arrived in the form of an exceptionally dry and sunny summer, allowing for the slow and perfect ripening of the grapes. At harvest, the clusters showed impeccable sanitary conditions and a rare level of concentration.

The resulting musts achieved a masterful balance, combining intense aromatic richness with a vibrant, structural acidity. This vintage often surpasses the sheer opulence of 2009 with its remarkable tension and extraordinary aging potential, hallmarks of the greatest vintages in the region's history.



WINEGROWING



BLEND: 3 cépages

EXPOSURE: Southeast, Southwest

SUBSOIL: Chalky, clay-sandy

Hand-harvested in September 2012

VITICULTURE: Sustainable farming, in transition to HVE & VDC certification



VINIFICATION

ALCOHOLIC FERMENTATION:

Temperature-controlled at 17°C in stainless steel tanks

MALOLACTIC FERMENTATION: Blocked
Late bottling

CELLAR AGING: Minimum 13 years

DISGORGEMENT: Minimum 6 months

DOSAGE: Extra-Brut 6.0 g/L

TASTING



The robe retains a still-youthful champagne hue, both luminous and elegant. The effervescence is more discreet, presenting as sparse bubbles a testament to a mastered evolution and the patient time spent aging in the cellar.



The bouquet is intense and expressive, developing a rich aromatic palette. It blends notes of hazelnut, gingerbread, and fresh button mushrooms. The overall profile is complex and beautifully evolved without being overly marked, showing wonderful depth.



The palate is voluminous and ample from the very first sip. It fully confirms the aromas perceived on the nose, displaying seamless continuity and an assertive complexity. The body is generous and enveloping, offering a sensation of controlled maturity and a lingering, beautiful persistence.

FOOD AND WINE PAIRINGS

This vintage will find a beautiful resonance with a creamy veal blanquette. The dish's tender texture and mildness perfectly complement the champagne's roundness and complexity, creating a harmonious and comforting pairing.

