

Veuve Clicquot Vintage 2012

The unique expression of a single harvest



OAK
PINOT NOIR
GASTRONOMY
SPICY
CHARACTER
STRUCTURE

THE HISTORY

It all started with the exceptional nature of the 1810 harvest, which led Madame Clicquot to create a blend composed solely of the wines from the year. Once again, her extraordinary audacity was at work: at barely 30 years old, she developed the first-known vintage in Champagne. But there is more to this story.

At the time, the wines were shipped without labels. Madame Clicquot, with her visionary spirit, tied a yellow ribbon around the neck of the vintage bottles to distinguish them from non-vintage wine. The “yellow ribbon” that she mentioned in her correspondence was born, and today still adorns the bottles of Veuve Clicquot Vintages, such as Veuve Clicquot Vintage 2012, as a tribute to Madame Clicquot.

THE CUVÉE

Vintage 2012 is the expression of a prodigious harvest, despite an extremely challenging climate.

In spring, the region faces a heavy rainfall of 60% above the average of the season, followed by late frost, finally, a series of severe hailstorms ruined more than 1,000 hectares of the overall Champagne vineyard.

Then, summer comes around mid-August and brings ideal sunny conditions, very dry weather and high temperature until the end of the harvest.

Despite those damages which leads to a pretty modest harvest, quality is optimum revealing a great aging potential for the wines. Naturally, 2012 is declared a Veuve Clicquot Vintage and became the House’s 66th since its first vintage of 1810.

As with every Veuve Clicquot champagne, Pinot Noir dominates the blend (51%) exclusively from *Grands* and *Premier Crus* from the *Montagne de Reims* and the *Vallée de la Marne* (Verzy, Verzenay, Ludes, Ambonnay, Bouzy, Tauxières, Avenay and Aÿ). Then 15% of Meunier from the *Montagne de Reims* (Ludes) and the *Vallée de la Marne* (Dizy) brings roundness to this *cuvée*.

The uniqueness of the Veuve Clicquot Vintage collection remains in the addition of wines aged in large oak casks, bringing strength and aromatic intensity.

The dominance of Pinot Noir and the wooden touch deliver structure and character, trademark of the Veuve Clicquot’s style.

THE TASTING

Vintage 2012 displays a bright yellow color with refined gold hints.

The nose is fresh, delicate and saline. Then, a whole new universe unveils. Juicy, candied or dried apricots set the tone. Enhanced with grilled, toasted notes, the nose evolves towards complex aromas of figs, dried fruits, honey, truffle and mocha, giving the wine its amplitude. On the other side, the wood, brings soft spices of vanilla and nutmeg.

On the palate, the attack is fresh and frank. Then appear the first aromas of fruits with mirabelle tart, candied citrus and roasted pears notes. Finally, refreshing notes of green hazelnuts and almonds arise. The structure, signature of the vintage *cuvée*, is angular and complete, and the Pinot Noir plays its full role of foundation.

And so, with balance, the Vintage 2012 unveils a beautiful liveliness on the palate and refined pastry notes.

THE FOOD PAIRING

Vintage 2012 was created to enhance an elegant and sophisticated gastronomy. From both land and sea, noble regional products such as quail, veal, crawfish or even gourmet smoked scallops, will pair perfectly with this wine.

STRENGTH
AROMATIC INTENSITY



CRUS

GRANDS CRUS ✓
PREMIERS CRUS ✓



GRAPE VARIETIES

51% PINOT NOIR
34% CHARDONNAY
15% MEUNIER



RESERVE WINES

0% (VINTAGE)



DOSAGE

8G/L



PALATE

CANDIED CITRUS
ROASTED PEARS
GREEN HAZELNUTS AND ALMONDS



FOOD PAIRING

VEAL
CRAWFISH
SMOKED SCALLOPS



SERVING TEMPERATURE

10-12°C



AGING POTENTIAL

UP TO 25 YEARS