

# GÉNÉALOGIE

## THE 2012 VINTAGE

THE 2012 VINTAGE CAN BE COMPARED TO THE VINTAGE OF 2008, ALTHOUGH IT IS LITTLE LESS HOMOGENOUS.

THE OVERALL QUALITY OF THE GRAPES WAS VERY HIGH. IN TERMS OF CLIMATIC CONDITIONS, 2012 WAS FOR THE MOST PART HOT. EVEN THOUGH THE MONTH OF FEBRUARY REGISTERED TEMPERATURES OF  $-10^{\circ}\text{C}$ , AT THE END OF THE WINTER THE WEATHER BECAME WARM AND DRY. A RAINY SPRING AND A HOT SUMMER CONTRIBUTED TO BALANCE CHARDONNAY IN ACIDITY AND SUGAR RIPENESS AND CREATED A VERY HIGH POTENTIAL VINTAGE.

DOSAGE: 6 g/L  
ALCOHOLIC VOLUME: 12% VOL.  
DISGORGEMENT: SEPTEMBER 2012  
AGEING POTENTIAL: 10 YEARS



## TASTING AND AROMAS

THE 2012 VINTAGE REVEALS ITSELF IN A PRETTY PALE YELLOW DRESS WITH REFLECTIONS OF OLD GOLD. MANY TRAINS OF FINE BUBBLES PLAY IN THE LIGHT AND BRING A LOVELY PERSISTENT CROWN.

ON THE NOSE, IT IS ELEGANT AND COMPLEX, INDICATING A LONG AGING ON THE YEASTS. NOTES OF WARM Brioche COMBINE THEMSELVES WITH AROMAS OF Tarte Tatin, VANILLA, YELLOW PLUM JAM, ACACIA HONEY, WHITE PEPPER AND CEDAR. ON THE PALATE, THE 2012 VINTAGE IS CREAMY AND REFRESHING. THE DOSAGE OF 6g/L GIVES GREAT VINOUSITY OF RIPE CITRUS FRUITS AND TERRITOIR CONFERS IT A GREAT MINERALITY AND AN EXCEPTIONAL AROMATIC PERSISTENCE. IT'S BETTER TO ENJOY IT AS AN APERITIF, BUT ALSO WITH SHELLFISH, PARMESAN CHEESE, ASPARAGUS RISOTTO OR STUFFED QUAIL.



COMTE  
DE MONTAIGNE  
CHAMPAGNE