

BLANC DE BLANCS 2013

CHAMPAGNE
BRUNO PAILLARD
REIMS - FRANCE

THE 2013 VINTAGE

To understand the 2013 vintage, it is essential to study its origins. The Autumn of 2012 was relatively wet, which resulted in plenty of foliage and replenished water reserve. The rain ensured good levels of water accumulated in the soil before winter. Winter itself was relatively short and cold, typically 2.3 degrees lower than the 10-year average. Spring remained cool, but there was no frost damage, and the vines budded late at the end of April. The cold weather and the permanently humid conditions sustained this delay to the vegetative cycle. Fortunately, summer got off to a wonderful start and full flowering was in early July! The summer was then hot and dry, although stormy at times. The vines were unable to catch up and continued to mature relatively slowly. It is this that made the harvest difficult, because in Autumn the weather deteriorated. It started, depending on the crus, between 24th September and 9th October and finished on 20th October. The Chardonnays, which were picked first, were the big winners of the Indian Summer at the start of the harvest.

This 2013 vintage is therefore marked by a limpid and crystalline freshness, which gradually reveals the fullness of what became a generous summer.



BLENDING & AGEING

The 2013 Blanc de Blancs is made exclusively from the first pressing, the purest, of Grands Crus Chardonnay from the heart of the Côte des Blancs: Le Mesnil-sur-Oger et Oger, 25% of which were vinified in old oak barrels. It benefits from seven years ageing on the lees and a further 12 to 18 months of rest after disgorgement. Dosage: Extra Brut (4.5g/l).

TASTING NOTES

Appearance: A brilliant, pale gold tint, with a fine and chiselled effervescence.

Nose: A both fresh and biting, and generous. Primary notes of cooled ashes and white flowers (hawthorn), opening somewhat slowly to reveal white peach and lemon verbena, with fresh almond.

Palate: Lively and precise, with a crystalline and limpid attack, diffusing a beguiling salinity. The wine then settles in the mouth with a texture that is both ample and molten. There is almost a minty freshness on the palate, accompanied – as the wine opens up – by a slightly fleshy fruitiness plums which evolves towards roasted hazelnuts. It calls for the texture of monkfish or prawns as an accompaniment.

Production: 12,000 bottles & 700 magnums.

THE THEME *Liberté*

This is a joyful and lively wine. It is not held captive. It is not dominated by any one of its components or by a thunderous character. It opens and blossoms perfectly, fully. To illustrate this wine, the artist Anne Commet was commissioned on the theme “Liberté”.

Her work relates to the experience of the landscape. Combining fragments of scenes and moments, she builds maps of intimate and ordinary places. These assemblages explore both the permanence and fragility of nature; the memory which we hold of a specific place or moment, our relationship to the world and to time. Commet develops her work at The 100 – Establishment Cultural Solidarity – within a multidisciplinary programme on nature, at the Manoir de Mouthier Haute-Pierre with La DRAC (Regional Directorate of Cultural Affairs) Franches-Comté, and – since 2020 – at Poush, a contemporary, creative space in Paris. She works across difference mediums such as paint, photography and video.