



# 12 ANS DE CAVE a minima NV BRUT

LIMITED RELEASE

“This cuvée benefited from 12 years of aging spent on the lees in the bottle. The maturity the wine gained in the cellar will enable further aging whilst keeping freshness.” — Cellarmaster Odilon de Varine

### NO MALOLACTIC FERMENTATION

Carefully avoided to preserve the natural fruit character

### EXTRA-BRUT DOSAGE (7 g/L)

Maintains the balance between freshness, fruitiness and vinosity whilst keeping the wine's purity

### VINIFIED & AGED ON LEES

Eliminates risk of premature oxidation

### LONGER THAN AVERAGE AGING

Over 12 years on the lees in the cellar



### VINEYARD SOURCES

- **Avize:** CH, vivacity, purity, length
- **Le Mesnil:** CH, structure, texture, minerality
- **Oger:** CH, full-bodied, minerality, iodine
- **Cramant:** CH, aromatic complexity, salinity

- **Aÿ:** PN, full-body, mid-palate structure, aging
- **Ambonnay:** PN, finesse, tension, aging
- **Bouzy:** PN, fruity, mid-palate
- **Verzy:** CH, opulent, elegant, backbone
- **Villers-Marmery:** CH, purity, mid-palate



PRESENTED IN GIFT BOX

### TECHNICAL SPECIFICATIONS

#### COMPOSITION:

51% Pinot Noir, 49% Chardonnay  
92% of blend is 2006 vintage  
8% is from older reserve wines

#### TIRAGE (BOTTLED):

2007

#### DISGORGED:

December 2019  
12+ years on lees in cellar

#### ALCOHOL:

12%

#### TOTAL ACID:

Brut 7.2 g/L

#### DOSAGE:

Brut (7 g/L)  
Liqueur from Chardonnay aged in bottles



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