

# Le Vintage 2012

HARMONY & COMPLEXITY

«Le Vintage 2012, great vintage of the House, is characterised by its aromatic intensity and complexity. The wine is the result of a unique year full of contrasts, revealing an exceptional sense of harmony.»

Hervé Dantan, Winemaker

## THE CUVÉE

Maison Lanson owns a wonderful and unique collection of vintages, offering a balanced blend of Pinot Noir and Chardonnay. It has made the demanding choice to only declare vintage the years considered exceptional. 1874, 1904, 1928, 1955, 1964, 1971, 1976, 1985, 1999, 2008 and 2012 are all great vintages, demonstrating the capacity of our wines to transcend time while retaining an incomparable freshness.

## YEAR 2012

Despite significant climatic contrasts, 2012 was a miraculous year that produced one of the greatest vintages over the past few decades. The succession of unpredictable weather events, which saw a tough winter with hard frosts combined with a spring where rain alternated with hail, fortunately gave way to fine weather in August. The exceptionally sunny summer enabled the grapes to ripen slowly and perfectly until the harvests mid-September. The relatively modest yields of the 2012 harvest gave concentrated wines.

## BLEND

**GRAND & PREMIER CRUS:** 100%

**PINOT NOIR:** 52%

**CHARDONNAY:** 48%

**AGEING:** minimum 10 years

**VINTAGE:** 2012

**CRUS:** Verzenay, Aÿ, Bouzy, Mareuil sur Aÿ, Verzy

**CRUS:** Avize, Cramant, Mesnil-sur-Oger, Trépail

**DOSAGE:** 7g/L Brut

## PILLARS



### TERROIR

For le Vintage, we select the best grapes that only come from Grand and Premier Crus parcels.



### SAVOIR-FAIRE

We perpetuate the original principle of Champagne vinification, without malolactic fermentation, to preserve the incomparable freshness of our wines throughout the years.

### 2012

### VINTAGE

We have chosen to craft a 2012 vintage, an exceptional year that benefited from excellent weather conditions, which resulted in producing harmonious wines with great aromatic intensity.



### AGEING

We mature Le Vintage for at least 10 years in our cellars to achieve a unique aromatic complexity.





**BEST SERVED**  
Chilled between 8 and 10°C

**RECOMMENDED STORAGE**  
«The wines of Maison Lanson can be enjoyed as soon as you receive them. Kept in good conditions, their freshness and personality will continue to develop complex aromas.»

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## SENSATIONS

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### EYE

A yellow hue with golden tints and fine, persistent bubbles.

### NOSE

Generous and intense on the nose, with notes of candied fruit, dried apricots and almonds, punctuated by aromas of acacia honey and sweet spices.

### PALATE

The identity of the 2012 Vintage is revealed on the palate. Density, texture and freshness come together in wonderful harmony. The texture feels generous, offering notes of honey, brioche and dried fruits. The freshness extends and blends delicately into a long and refined finish.

## FOOD PAIRING

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### Suggestions:

### GASTRONOMY

Veal medallion with hazelnut oil and candied citrus

### CASUAL PLEASURE

Sushis selection



Poultry



Mirabelle plums



Morels



Beaufort  
36 months