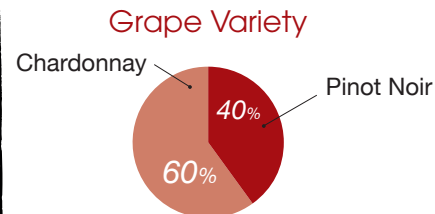


CHAMPAGNE
PAUL DÉTHUNE
AMBONNAY - FRANCE

MILLÉSIME 2012
GRAND CRU

Dosage
Extra-Brut
5 g/L

Vinification
Faithful to the particular method of vinification in wood of the House Paul Déthune, the **Millésime 2012** is aged and vinified in oak casks of 34 hectoliters. It rests in the cellars of the House for a minimum of 10 years. It is disgorged 6 months before its first marketing.



Tasting

The **Millésime 2012** has a luminous and fluid colour, pale yellow gold with deep pale-yellow reflections tinged with green. Its visual sensation heralds a rich, fresh wine.

The initial impression on the nose is frank and precise, expressing a fruity register reminiscent of notes of fresh blackcurrant, cherry, blackberry, lemon, toasted almond, enhanced by peppermint and rocky chalk. Airing the Champagne brings out pleasurable notes of Carensac liquorice, iodine, vine peach, hazelnut, butter, red apple, raspberry, wild strawberry, pomegranate, toasted bread and sweet spices.

Initial contact on the palate is supple and fresh, with a creamy effervescence. The **Millésime 2012** develops a pulpy and crunchy fruity substance, supported by a lemony and pomelo acidity with just the right amount of tension. The mid-palate is orchestrated by a chalky minerality that imparts frankness and iodine saltiness while lengthening the palate with a fruity and calcareous resonance. The fusion of fruity and mineral substances is complete, gratifying with a clear and intense sensation that echoes the concentration and harmony of this exceptional vintage. The balance of the wine allows for a fruity and chalky finish, whose sapidity, volume and texture make for a classy and sophisticated tasting experience.

Food | wine pairing

- Potato gnocchi with summer truffles, Bellota pata negra ham shavings and baby salad leaves,
- Cod fillet in salted butter in a crumble of flaked almonds, seasonal vegetables,
- Spinach salad, lobster tail, avocado, red onion, lemon and sesame oil,
- Twice cooked pork (Hoi Ko Ro) in the Japanese version,
- Duck aiguillettes with porcini mushrooms and mashed sweet potatoes with Madagascar pepper,
- Seared duck breast with traditional vegetables and balsamic sauce,
- Beef tenderloin with morel sauce,
- Grenadine of veal cooked at a low temperature, wild mushrooms and aligot (mashed potatoes with cheese),
- Rack of lamb with rosemary on candied vegetables, basil sauce,
- Aged Cantal entre-deux, tomme de montagne.

Bottling options

4,003 bottles (75 cl).



GRAND CRU

★ ★ ★ ★

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