



Rare

MILLÉSIME 2013

RARE CHAMPAGNE

RARE MILLÉSIME 2013 DAZZLING

Rare Millésime 2013 expresses the house's signature—blending minerality with a tropical twist—in two stages. Despite its initially reserved appearance, this vintage unfurls delicious notes of pastries and spices in a saline tension that is both noble and full-bodied.

ELABORATION

- Exclusive use of “the cuvée”
- Blend: 70% Chardonnay & 30% Pinot Noir
- 11 Crus, of which 7 are classified as Grand Crus and 3 are classified as Premier Crus

Chardonnay: Villers-Marmery, Vaudemanges, Verzy, Ambonnay, Avize, Chouilly, Oger, Montgueux

Pinot Noir: Verzy, Verzenay, Ambonnay, Bouzy, Tauxières

- Full malolactic fermentation
 - Dosage : 9g/L
 - Time aged on lees: 8 years minimum
 - Time aged with a cork: 1 year minimum
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AGEING POTENTIAL

Dazzling until 2040, resplendent thereafter.



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WEATHER: EXTREME

After a cold winter and spring punctuated by chaotic downpours, summer brought a mixture of sun, drought and thunderstorms. In September a chilly autumn exacerbated by strong winds, forced the harvest to begin late, in October.

TO THE EYE: INTENSELY BRIGHT

The effervescence of Rare Millésime 2013 is tinged with an intensely bright, light golden colour.

ON THE NOSE: FLORAL AND SPICED

The nose, at first subtle and clean, emerges in two stages combining tonicity and elegance. It all begins with the delicacy of white flowers, a hint of black tea and touches of citrus, kiwi and kumquat. Then, notes of lime blossom, green tea and fern give way to aromas of white fruits such as greengage plums. Touches of chestnut honey, sweet spices, vanilla and marzipan round off the wine's rich bouquet.

ON THE PALATE: AROMATIC AND SMOKY

The two facets of Rare Millésime 2013 are confirmed in the mouth: smooth and vibrant, indulgent and dynamic. After hints of meringue, whipped cream and marzipan, kumquat, blood orange and kiwi then provide a refreshing tonicity. On the finish, the comforting texture of Rare Millésime 2013 appears as an aromatic and smoky indulgence punctuated by a freshness and a subtle bitterness. Rare Champagne's iconic signature of tropic minerality is expressed differently in Rare Millésime 2013, extended by a plump and prolonged aftertaste.

FOOD/WINE PAIRING

- Seafood platter
- Roasted scallops, kumquats and pomegranate with coriander, accompanied by an apple, lemon and ginger jus
- “Aguachile” seabass tartare, kiwi, cucumber
- John Dory ceviche, pomegranate, olive oil and lemon
- Lentil dahl, minted yogurt
- Lemon sorbet