



Rare
MILLÉSIME 2012

RARE CHAMPAGNE

RARE MILLÉSIME 2012

ODE TO JOY

Rare Millésime 2012 is just as iconic as Rare Millésime 2002. In a warm yet precise and lively combination, the spiced aromas, floral accents and tropical notes create vivacious minerality. Like an ode to joy, its radiant personality shines through its exceptional length.

ELABORATION

- 70% Chardonnay / 30% Pinot Noir
 - **Chardonnay:** Villers Marmery, Vertus, Mesnil-sur-Oger, Oger, Chouilly, Avize
 - **Pinot noir:** Verzy, Ay, Verzenay, Ambonnay, Villedommange
 - Full malolactic fermentation
 - Dosage: 8g/l
 - Time aged on lees: 10 years minimum
 - Time aged following disgorgement: 6 months minimum
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AGEING POTENTIAL

Lively until 2044, unparalleled thereafter.

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WEATHER: A HEAVEN-SENT SUMMER

There was a mixed start to 2012: the vintage looked to be challenging with winter and springtime frosts, rainfall and hailstorms. Temperatures rose suddenly in mid-July, bringing hot, dry weather - perfect conditions for ripening. Although the yield of the harvests was low, the quality was exceptional.

TO THE EYE: PALE GOLD

The pale gold colour of Rare Millésime 2012 gleams in the glass. Its bubbles are elegant and fine.

ON THE NOSE: RICH AND COMPLEX

The rich aromas of the first nose suggest delicious overtones of brioche, almond, mango, guava and bergamot. After a hint of heady florals (lilac), the nose develops spiced notes (honey, black tea, white pepper, incense and smoke).

ON THE PALATE: CONCENTRATED, FLAVOURFUL AND INFINITELY LONG

The delicious mouthfeel is tangy and juicy. Citrus fruits emerge through an extremely silky texture. The exceptional length of the saline, mineral finish seems infinite.

FOOD & WINE PAIRINGS

- Veal and langoustine surf and turf tartare with a citrus veil, fresh marigolds, almond oil
- Toasted pain de campagne, Saint-Malo Bordier butter, grated white Alba truffle
- Milk-fed veal fillet, gnocchi, hazelnut and white truffle sabayon
- Poached rhubarb on a bed of tangy yogurt, Sicilian pistachio ice cream