

# ASSEMBLAGE 2012

CHAMPAGNE  
**BRUNO PAILLARD**  
REIMS - FRANCE

## 2012 VINTAGE

A year characterised by intensity: from the intensity of its weather to the intensity of its aromas. 2012 began with a mild winter which, in February, suddenly deteriorated. A cold spell set in for close to 10 days, with temperatures sometimes dropping down to as low as -20°C.

The mild spring weather brought back in rain and cold temperatures which led to significant frosts in the vineyards. Alternating thunder and hailstorms were experienced until summer and the very fragile flowering season was also cold. August brought back sunshine and high temperatures ensuring the grapes ripened evenly. But, the drought intensified creating hydric stress in certain sectors, despite the cumulative rainfall of previous months...

The harvest took place without incident even if the rain, this time much welcomed, reappeared at the end. If the vintage unsurprisingly offered a relatively low yield, the quality of the grapes at harvest, particularly the pinot noirs and chardonnays, was exceptional.

## BLENDING AND AGEING

Our Assemblage 2012 was produced exclusively from the first pressing, the purest, of grapes selected from eight preferred "crus" of Pinot Noir (60%) and Chardonnay (40%) of which 20% was fermented in used oak barrels. After eight years in our cellar including a minimum of 12 months post disgorgement rest, this cuvée has developed a delicious richness and concentration supported by a persistent saline freshness.

## DOSAGE

Extra-Brut: 4.5g/l.

## TASTING NOTES

**Appearance:** Fine and persisting effervescence; pretty, deep golden hue.

**Nose:** Initial aromas of fresh stone fruits alternating between Bigarreau cherry and white peach, swiftly followed by more concentrated aromas of dried figs, honey and fresh ginger, draped in the scent of Seringat white flowers. As the wine is aerated, cacao and cinder notes come through, highlighting its gastronomic character.

**Palate:** The attack is precise and lively. The flavours on the palate are faithful to the nose. A delicious richness supported by a persistent saline freshness.

**Wine and food pairing:** While its texture invites a meaty fish such as red mullet or monkfish, its flavours could just as easily accompany a confit of lamb, pigeon or quail as well as spicy cuisines.



## THEME *Sillon*

The theme "Sillon" or "furrow" originates from the deep and concentrated internal character of this wine. And who better to commission for this piece than a painter who has relentlessly explored repetition of shape in his art? Claude Viallat has been a contentious defender of modernism since 1964, when he began working with the idea of repeated pattern to refuse the idea of subject. Since then he has eschewed stretchers or frames. This repeated shape has become Viallat's trademark and signature and features on all kinds of surfaces, from rugs, tents, curtains and other loose fabrics, endlessly repeating itself, yet always creating something new.

Claude Viallat studied at the École des Beaux-Arts de Montpellier from 1955 to 1959, then at the École des Beaux-Arts in Paris in 1962-63, in Raymond Legueult's workshop. In 1966, he adopted a technique based on abstract and geometric repetition called "All-over". A neutral form, such as a finger print, is repeated on a frameless canvas; its looseness determining the structure of the work. In 1970, he was a founding member of "Supports/Surfaces". Today, retired, he continues his exploratory research in Nîmes.

*Production: 25 691 bottles, 1 783 magnums, 51 jéroboams, 20 mathusalem*

*Tight-knit and dense on the nose. Really very exciting and tense but with great richness underneath which presumably comes from the ageing rather than the dosage. A hint of almond paste/marzipan. Great to enjoy a champagne that's very refreshing but not austere. The whole tenor seems to be nutty rather than fruity or mineral. Long, reverberant finish. Drink now through 2028.*

17,5 - Jancis Robinson