



**Veuve Clicquot**

■ REIMS FRANCE ■





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## HISTORY

Veuve Clicquot Ponsardin has been producing great champagnes ever since it was founded in 1772. Its story is linked to the work and personality of a remarkable woman, Madame Veuve Clicquot, who invented the riddling table in order to clarify her wines.

Madame Clicquot's life could have been typical of that of many 18th-century young ladies in France. Born into a wealthy family, she made a good marriage to Francois Clicquot, who owned a champagne business. However, her natural curiosity encouraged her to take an interest in the house's affairs, and, when her husband died prematurely (Madame Clicquot was only 27 years old at the time), she decided to take up the reins of the estate. Her strength of character and business sense transformed her family-in-law's trade into a great Champagne House.

The House has always perpetrated a tradition of winning export markets, beginning with Philippe Clicquot, Madame Clicquot's father-in-law, who set up the company to produce and sell champagne. In 1775, Veuve Clicquot exported its Rosé champagne for the first time and today over 85% of its shipments are sent abroad, both to countries with a large consumer base and those where the champagne market is developing. Veuve Clicquot Ponsardin is now positioned second worldwide and is perceived by consumers as the most exclusive and prestigious of champagnes.

The 382 hectares of vines currently owned by Veuve Clicquot were acquired over the years by Madame Clicquot and her successors. This vineyard has become one of the most important in the Champagne region both in terms of size and quality. The grapes used are carefully selected each year from the best crus in the region, with Pinot Noir providing structure, Pinot Meunier roundedness and Chardonnay freshness and elegance.

This guarantee of excellence and the knowledge of wines and winemaking has enabled Veuve Clicquot to make non-vintage champagnes of a consistent quality year after year, like the Brut Yellow Label or Demi-Sec, and to blend extraordinary vintage wines in years producing a particularly good harvest. La Grande Dame, a truly prestigious vintage, is made only during exceptional years with a blend of eight Grands Crus traditionally used by the House.

The secret of Veuve Clicquot Ponsardin's reputation lies in a taste for excellence, a quest for perfection, a refusal to submit to passing trends and, above all, a passion for its art.

For more information, please visit [www.veuvecliquot.com](http://www.veuvecliquot.com)



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## Yellow Label

With its radiant style and daring attitude, Veve Clicquot Yellow Label gives the thrill of a vibrant life full of elegance, audacity and passion.



### QUALITY

Brut

### CHARACTERISTICS

First, Yellow Label looks beautiful: golden-yellow, with a foaming necklace of tiny bubbles. Next it is so pleasing to the nose: initially reminiscent of white fruits and raisins, then of vanilla and later of brioche. Note the fine balance between the fruity aromas coming from the grape varieties and the toasty aromas following the ageing in the bottle. The first sip delivers all the freshness and forcefulness so typical of Yellow Label with a symphony of fruit tastes following on. Here is a true member of the powerful Brut family, well structured, admirably vinous. The lingering aromas echo and re-echo, with each fruit or spice note distinct.

### BLEND

Grapes from as many as 50 to 60 different crus go into the blend of Yellow Label.

Traditionally, the proportion of each grape variety used is:

- 50 to 55% Pinot Noir
- 15 to 20% Pinot Meunier
- 28 to 33% Chardonnay

These figures vary slightly from year to year according to conditions. The Chef de Caves has to achieve the total consistency of taste, which makes Yellow Label so immediately recognisable, so utterly reliable in terms of quality, colour and bouquet. He will draw on priceless Reserve wines for the blend: from 25 to 35%, sometimes as much as 40% to ensure the continuity of the House style. Each of these older wines - up to 9 years old - is kept separately to preserve the unique qualities of the vineyard and the vintage.

### FOOD PAIRING

Yellow Label manages to reconcile two opposing factors - forcefulness and finesse - and to hold them in perfect balance.

This consistent power to please makes it ideal as an aperitif, and perfect as the Champagne to enjoy with a meal of sea food or fish.

### DOSAGE 11 g/l

### ABV 12%

Champagne bottles must be stored lying down in dry, dark, frost free but cool environments (10° - 12° C).



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## Rosé

Veuve Clicquot was the first champagne house to commercialise rosé champagne in 1775 and, once again, took centre stage when launching its first non-vintage rosé. This fresh young wine is the end result of a desire to create a pink champagne with a delightfully luscious, fruit-based charm.



### QUALITY

Brut

### CHARACTERISTICS

The wine has a luminous colour with attractive pink glints.

The nose is generous and elegant, with initial aromas of fresh red fruit (raspberry, wild strawberry, cherry, blackberry) leading to biscuity notes of dried fruits and Viennese pastries (almonds, apricots and brioche).

The fresh attack is followed by a fruity harmonious sensation on the palate.

The wine is perfected balanced in the best Veuve Clicquot style of pink champagnes, combining elegance and flair. The wine works its magic – this delectably full champagne can be enjoyed as a true delicacy.

A deliciously fruity wine in early bloom, this is a wonderful aperitif to be shared as a twosome or simply with friends.

### BLEND

Made using 50 to 60 different crus, the cuvee is based on Brut Yellow Label's traditional blend, i.e.

- 50 to 55% Pinot Noir
- 15 to 20% Pinot Meunier
- 28 to 33% Chardonnay

The blend includes a particularly high percentage (25-35%, sometimes 40%) of reserve wines originating from several harvests (usually 5 or 6), which ensures the consistency of the house style. The reserve wines, some of which are 9 years old, are kept separately depending on the origin of the crus and the years in which the wines were produced. This blend is completed with 12% of red wines using red grapes especially raised and selected to give a marvellous balance to this rosé.

### FOOD PAIRING

The aim is to recreate, through the ingredients proposed, the sensations evoked by the 3 key words: Freshness, Structure, Delicacies. Suggested combinations for the aperitif: Variations on tomato, tuna, crab, cheese, red fruit.

### DOSAGE 10 g/l

ABV 12.5%

Champagne bottles must be stored lying down in dry, dark, frost free but cool environments (10° - 12° C).



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## Vintage 2002

The climactic conditions for 2002 were ideal, characterised by low rainfall and drier weather with a healthier atmosphere than the previous years and few unfavourable incidents. The winter was mild overall despite quite severe frosts around the winter solstice (21.12.01). The spring was superb with only slight spring frosts causing very localised damage during the night of 15 April.

July and August were warm with the occasional thunderstorm and the threat of drought was kept at bay by some welcome rainy spells. There was then little more rain for the rest of September where sunny, windy conditions prevailed. This led to a rare concentration and exceptional ripeness of grapes with a potential alcohol content of 10.28% and total acidity of 7g/l (eq. H<sub>2</sub>SO<sub>4</sub>). Harvesting started on 12 September for the earliest plots and lasted through to 28 September for the latest.



### QUALITY

Brut

### CHARACTERISTICS

The 2002 vintage has a pale gold colour with silver accents. It has a brilliant aspect and effervescence is lively and long-lasting.

The nose is very open, pure and complex. The Chardonnay gives this wine a refined mineral flavour accompanied with pleasant flowery notes of acacia. Aerating the wine reveals hints of yellow-fleshed fruit and pastries (brioche, marzipan). These give way to delicately spicy aromas, followed by elegant notes of liquorice and high-bred teas.

In the mouth the wine is silky and generous. The expectations promised by the nose are met and even exceeded as the complexity of this wine is superlative: simultaneously evoking fruity and floral, mineral and spicy notes, menthol and toast... This wine is quite simply dazzling with its wealth of aromas, and a deliciously long and powerful finish. This elegant vintage is already remarkably well-balanced, and it will continue to enchant the palate for at least 15 years.

### BLEND

The Vintage Reserve 2002 is made up of 60% Pinot Noir, 7% Pinot Meunier and 33% Chardonnay. The choice of grape classification is of vital importance. The blend includes 17 crus only, which are either Grand or Premier Crus. These are located in the Montagne de Reims including Pinot Noir from Verzenay (Grand Cru) and Pinot Meunier from Ludes (Premier Cru), in the Grande Vallée de la Marne with Pinot Noir from Aÿ (Grand Cru) and in the Côte des Blancs where Le Mesnil / Oger constitutes one of the best Chardonnay (Grand Cru) vineyards.

### FOOD PAIRING

This wine can accompany the most refined dishes. It is eminently suitable for the most original matches. Try it with bass tartare, poached turbot served on a bed of fresh pasta, or cappuccino of Bresse chicken with candied citrus fruits. Keen devotees will enjoy it as an aperitif for very special occasions.

DOSAGE 9 g/l

ABV 12%

Champagne bottles must be stored lying down in dry, dark, frost free but cool environments (10° - 12° C).



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## La Grande Dame 1998

The ultimate expression of Madame Clicquot's quest for perfection: Made only in exceptional years, grapes from eight top-rated Grands Crus and matured over six years in cellars.



### QUALITY

Brut

### CHARACTERISTICS

La Grande Dame 1998 has a pale gold colour with jade glints. The wine is crystal clear, with unbelievably fine bubbles. On the first nose, typical Chardonnay characteristics come to the fore, with the arrival of floral and mineral aromas (acacia, ferns, chalk). By agitating the wine, scents of candied fruit (citrus fruits, apricots, quince) and sweet almond emerge, to reappear later in the mouth. After rotating the wine for a few minutes more, rare notes such as peaty malt, tobacco and delicate herbs, are gradually unveiled. This aromatic, impressively complex bouquet is confirmed in the mouth. On the palate, the wine is clear-cut and pure, perfectly balanced with a delightful silky smoothness. La Grande Dame 1998, with its lace-like construction, has a long, lively, and structured finish. This wine has unbelievable ageing potential. The 1998 vintage of La Grande Dame, the quintessence of the Veuve Clicquot style, reaches a peak of refinement, without losing its legendary strength produced by a blend including nearly two-thirds of Pinot Noir.

### BLEND

64% Pinot Noir grapes from the Grands Crus at Ay, in the Grande Vallée de la Marne, and at Verzenay, Verzy, Ambonnay and Bouzy in the Montagne de Reims. 36% Chardonnay grapes from three Grands Crus: Avize, Oger and Le Mesnil-sur-Oger in the Côte des Blancs.

### FOOD PAIRING

Seafood such as lobster, large prawns or scallops (carpaccio of sea scallops with white truffles olive oil and black truffles shavings). Fishes with a firm texture and a delicate taste: sea bass, John Dore, Dover sole, sea bream, to name a few.

DOSAGE 9 g/l

ABV 12.5%

Champagne bottles must be stored lying down in dry, dark, frost free but cool environments (10° - 12° C).