

  
 CHAMPAGNE  
**BAUCHET**  
 VIGNERONS DEPUIS 1920

**CUVÉE MÉMOIRE**  
 MILLÉSIME 2013

« EXPRESSING THE VIBRANCY AND TRUE NATURE OF THE YEAR 2013 »

BRUT Champagne with a dosage of 7g/l sugar content. Aged in our cellars for a minimum of five years before disgorgement, it is a blend with 75% Chardonnay and 25% Pinot Noir coming from our Premier Cru vineyards in the Côte des Blancs (Grauves) and the Montagne de Reims (Bisseuil).



Available in bottle.

### To the eye

Its robe is of a gold-emerald hue with deep and shimmering undertones. The extremely fine bubbles feed a lovely thread of effervescence. The visual presentation suggests a rich and fully developed wine.

### On the nose

The first nose is both assertive and mature. Notes of bread and pastries are blending with exotic ones. You can taste watermelon, pineapple, granny-smith apples and kiwi fruit. Once aired its expression is more classical with such fragrances as almonds, praline, as well as a hint of musk. It is an expressive nose, both summery and exotic.

### On the palate

The attack is broad and comfortable, then it becomes expansive and the effervescence immediately appears to be fading. Then the structure of this wine settles down and shows a full body and fine vibrancy. The dosage somehow remains discreet and the nature of the wine comes forth on a more 'roasted' aromatic background - roasted almonds and pralines. This fine vinosity gives you a feeling of harmony, while offering you an uplifting texture. Overall, it gives an impression of purity.

### Finish

The finish is very long - persisting for more than 10 seconds. It displays vibrancy, salinity, bringing iodised and tangy notes.

**This Mémoire cuvée is a fine example of harmony and personality. It brings you to appreciate its well-balanced body while including the character of the 2013 vintage with its vivacity and its partly exotic expression. It is a Champagne to be served for the finest celebrations.**

### Serving recommendations

This cuvée requires a nicely rounded flute and a serving temperature of 10 to 12°C, so as to enhance its fine body. For a meal it will suit nicely fish and white meat with a high-quality texture, but still fairly dense, such as Shrimps in batter, cod in a salted crust, rabbit skewers with hazelnuts. It is to be enjoyed too on 18 months old Gouda cheese, Parmesan of the same age, or also Pecorino Toscana.

### Vintage 2012 awards

