



WINE NOTES



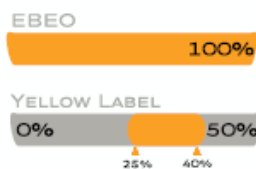


CRUS
 Grands Crus ✓
 Premiers Crus ✓
 Autres Crus ✓

**EXTRA BRUT EXTRA OLD
 GRAPES VARIETY**

47 % Pinot Noir
 27 % Chardonnay
 26 % Meunier

RESERVE WINES



DOSAGE

EBEO 3g/l	YELLOW LABEL 10g/l
▶ Extra Brut Brut	Extra Brut Brut ◀
Extra Dry Sec	Extra Dry Sec
Demi-sec Doux	Demi-sec Doux

**SERVING
 TEMPERATURE**
 46 to 50 °F



AGEING POTENTIAL
 10-15 years

VEUVE CLICQUOT EXTRA BRUT EXTRA OLD WINE NOTES

In the art of blending Champagne at the House of Veuve Clicquot, reserve wines play one of the noblest parts, adding depth, complexity, and mystery to the House's flagship Yellow Label. As testaments of the House's most enduring values, its reserve wines are among the most precious in the palette of Cellarmaster Dominique Demarville. With Extra Brut Extra Old, Dominique Demarville has created a champagne using only these prized reserve wines, diving into the essence of Yellow Label, to bring it forward with a new clarity. With some wines as old as 1988, Extra Brut Extra Old is an entirely innovative champagne, blending the best of history.

THE BLEND

Veuve Clicquot Extra Brut Extra Old is made only of reserve wines, from the years 1988, 1996, 2006, 2008, 2009 and 2010, chosen for their freshness, generosity and structure. Dominique Demarville created this blend to capture the spirit of Yellow Label, rendering it with a vibrancy, depth and purity.

According to the tradition of the House, and reflecting its long history of blending expertise, the wines in Extra Brut Extra Old have been aged a minimum of three years in vats, on the lees. Another turn of aging comes in Extra Brut Extra Old bottles, which mature in the cellars for another three years before disgorgement.

Reflecting the full-bodied richness of the reserve wines in Extra Brut Extra Old, the blend receives only a very low dosage of 3g/L. The resulting wine shares with Yellow Label its complexity and cleanliness, richness and freshness, brought into an even clearer relief.

TASTING NOTES

When poured, Extra Brut Extra Old reveals an intense color, with flashes of gold. Upon being released into a glass, its very fine bubbles create a delicate necklace.

The initial nose is impressively intense, with richness and dimension. Ripe stone fruits and delicate yeast can be detected alongside candied citrus, rounded off by the toastiness that is always a hallmark of Veuve Clicquot champagnes.

On the palate, the attack is powerful and smooth. That smoothness, another prized characteristic of the House, is supported by the lighter effervescence that often accompanies older Champagnes: the pressure that powers the fine bubbles of Extra Brut, Extra Old is only at 4.5 bars as opposed to the 6 bars of a non vintage Champagne.

After the attack, three qualities emerge as poles in the overall structure, freshness, minerality and purity. In the mouth these unite into a remarkably long finish with flashes of salt.

A beautifully adaptable wine, Extra Brut Extra Old has both the freshness needed as an aperitif, and the depth required to complement a meal. Its flexibility and character make it an ideal accompaniment for both light and delicate foods as well as more rich flavors.





CAVE PRIVÉE 1989

MAGNUM

CRUS
 Grands Crus ✓
 Premiers Crus ✓
 Autres Crus

GRAPES VARIETIES
 66 % Pinot Noir
 34 % Chardonnay

RESERVE WINES
 0% 50%

DOSAGE
 6 g/l
 Brut

DISGORGING DATE
 October 2010

SERVING TEMPERATURE
 54 to 57 °F

FOOD PAIRING

- Starters
- Bresse Chicken with morels
- Risotto with truffles
- Turbot
- Chanterelles

AGEING POTENTIAL
 From now until 2025

1989 marked the return of the hot, dry vintages, similar to the legendary 1945, 1959 and 1964. After very early budding, the vines suffered from a cold spell. On 27 April, a severe spring frost hit a large section of the Champagne vineyard. The Vallée de la Marne and the East of the Montagne de Reims suffered enormous damage, whereas the Côte des Blancs remained intact. Overall, thanks to its very advantageous location in the heart of the best vineyards in Champagne, the House vineyard was spared. Later on, almost summer conditions set in, allowing the vine to regain its normal cycle. A few cold days, when the vines were in the sensitive flowering period, temporarily clouded our hopes for a good quality harvest. But these worries soon disappeared as exceptional weather soon set in and continued for a long time. From mid-June right up to harvesting, there was a succession of hot sunny days. The first grapes, ripened in perfect conditions, were picked on 4 September in our Côte des Blancs Grands Crus. The Pinots Noirs and the Meuniers were left to ripen a few more days before picking, which gave grapes of perfect quality in an excellent state of health. In the end, an average degree of 10° GL was obtained for the whole of the vineyard, with some vines even approaching 11° GL.

THE CUVÉE

Cave Privée 1989 is made up of wines from 25 Grands and Premiers Crus from regions in the Montagne de Reims, the Grande Vallée de la Marne and the Côte des Blancs. The blend is 66% Pinot noir and 34% Chardonnay.

THE TASTING

If there were ever any doubts about the difference between bottle and magnum aging, and the results each one brings, this vintage would be proof. Between the two formats it is as if we are in the presence of an entirely different wine. It has been rejuvenated in a magnum, and made fresher, and its slower maturation has made it more reserved. The clementine and fresh apricot notes that are more often associated with younger wines are prominent, tempting one to glance back to the bottle to confirm the age of the vintage. There is also a pronounced saltiness and minerality.



CAVE PRIVÉE Rosé 1989 MAGNUM

 **CRUS**
Grands Crus ✓
Premiers Crus ✓
Autres Crus

 **GRAPES VARIETIES**
58 % Pinot Noir
 29 % Chardonnay
 +12.8 % red wine
from Bouzy

RESERVE WINES


 **DOSAGE**
4 g/l
▶ Brut ◀

DISGORGING DATE
December 2008

 **SERVING TEMPERATURE**
54 to 57 °F

FOOD PAIRING
Woodcock
Duck Truffle
Iberian ham
Creamy chicken chanterelle
Veal
Lamb
FOOD PAIRING

 **AGEING POTENTIAL**
From now until 2035

1989 marked the return of the hot, dry vintages, similar to the legendary 1945, 1959 and 1964. After very early budding, the vines suffered from a cold spell. On 27 April, a severe spring frost hit a large section of the Champagne vineyard. The Vallée de la Marne and the East of the Montagne de Reims suffered enormous damage, whereas the Côte des Blancs remained intact. Overall, thanks to its very advantageous location in the heart of the best vineyards in Champagne, the House vineyard was spared. Later on, almost summer conditions set in, allowing the vine to regain its normal cycle. A few cold days, when the vines were in the sensitive flowering period, temporarily clouded our hopes for a good quality harvest. But these worries soon disappeared as exceptional weather soon set in and continued for a long time. From mid-June right up to harvesting, there was a succession of hot sunny days. The first grapes, ripened in perfect conditions, were picked on 4 September in our Côte des Blancs Grands Crus. The Pinots Noirs and the Meuniers were left to ripen a few more days before picking, which gave grapes of perfect quality in an excellent state of health. In the end, an average degree of 10° GL was obtained for the whole of the vineyard, with some vines even approaching 11° GL.

THE CUVÉE

The 1989 Rosé is based on the same blend as the 1989 Vintage Reserve: 58% Pinot noir, from the Montagne de Reims and the Grande Vallée de la Marne, and 29% Chardonnay from the Côte des Blancs. The addition of 12.8% red wine from the Bouzy Pinot noir of the same vintage completed the blend.





THE TASTING

- The colour is salmony. The bead is persistent and fine.
- The initial nose is charming, with notes of chocolate, red fruit jam and toasted brioche, tastes redolent of breakfast. As with the bottle, these notes develop into more complex aromas, with a mineral taste typical of red wines from Champagne, but with more marked freshness. Whatever the size of the bottle, the 1989 Vintage shows a very appreciable finesse.
- On the palate, the aromas of red fruits (strawberry and redcurrant) are astonishingly youthful and dynamic and emphasise the freshness already found in the bouquet. At the back of the palate the fruits seem more mature, moving up to a more candied or even dried fruit taste (candied fig, hazelnut, etc.).



CAVE PRIVÉE Rosé 1979 MAGNUM

 **CRUS**
Grands Crus ✓
Premiers Crus ✓
Autres Crus

GRAPES VARIETIES
 49 % Pinot Noir
 27 % Chardonnay
 5 % Meunier
 +19 % red wine from Bouzy

RESERVE WINES
0% 50%


 **DOSAGE**
4 g/l
▶ Brut ◀

DISGORGING DATE
June 2007

 **SERVING TEMPERATURE**
From 57 °F

FOOD PAIRING
Beef tenderloin
Lamb cutlets
Duck breast
FOOD PAIRING

 **AGEING POTENTIAL**
From now until 2025

Budbreak occurred late in the year. Flowering was rapid for the Chardonnay vines and slightly more spread out for the Pinot Noir and Meunier grapes. Harvesting began on 3, 5 and 8 October depending on the different sectors. The grapes were of a very good quality, with an average alcoholic strength of over 9° GL. Acidity was slightly less than 9 g/l.

THE CUVÉE

Cave Privée Rosé 1979 is a blend of 22 different Crus, all classified as Grands and Premiers Crus. It is a blend of 49% Pinot Noir, 5% Meunier and 27% Chardonnay. The addition of 19% red wine from Bouzy from our own production using grapes from our vines completed the blend.

THE TASTING

This magnum is a revelation, calling into question everything we thought we knew about the Pinot Noirs of Champagne. Its subtlety and elegance was previously only imaginable from the great Burgundy terroirs. The balance between texture and sparkling freshness is unique, with a youthfulness that comes across as almost insolent. The nose is at first reserved, with a fullness that can take a half hour to truly emerge. On the palate, the harmony of minerality and fullness of body is captivating. The Bouzy red wine here has produced a strong structure and impressively long finish, giving the impression of both an ending and a beginning, with a cellaring potential that seems entirely still intact, even at this late age.

 **Veuve Clicquot**



LA GRANDE DAME 2004

CRUS
Grands Crus ✓
Premiers Crus
Autres Crus

GRAPES VARIETIES
61 % Pinot Noir
39 % Chardonnay

RESERVE WINES
0% 50%
0%

DOSAGE
8 g/l
▶ Brut ◀
Extra Dry
Sec
Demi-sec
Doux

SERVING TEMPERATURE
50 to 54 °F



AGEING POTENTIAL
From now until 2025

With the exceptionally fine weather conditions in September, the grapes ripened beautifully. Harvesting, which took place from 23 September to 13 October, resulted in some fine, perfectly healthy grapes. The Pinot Noir wines are fruity and full-bodied; the Chardonnay wines have a lot of distinction.

THE CUVÉE

La Grande Dame 2004 is an exclusive blend of our 8 traditional grand crus: Aÿ, Bouzy, Ambonnay, Verzy, Verzenay for the Pinot Noir (61%) and Avize, Oger, Le Mesnil-sur-Oger for the Chardonnay (39%).

THE TASTING

- The colour is luminous, sparkling gold with amber highlights. There is plenty of effervescence. The fine, light bead swirls up slowly and gracefully.
- The first nose reveals a definite mineral base, with noble fruit (white peaches, bergamot) and remarkable intensity. On agitating, the bouquet becomes gourmand and voluptuous with hints of brioche, nougat, apricot, vanilla, frangipane and jasmine.
- On the palate, there is plenty of body and substance. The texture is crisp and silky. The chalky mineral note resonates magnificently with this full-bodied structure and intensifies the lengthy persistence. The Verzenay/Avize duet (the two dominant crus in this blend of 8 grand crus) takes on its full dimension. The finish is fresh and generous, indicating a light dosage that does nothing to disturb the wine's natural balance.

This wine will still be perfect for an aperitif for some years to come. It will be delicious with starters or appetisers made with shellfish and noble fish (oysters, langoustines, monkfish or John Dory). A large glass would bring out all the magic in this entrancing wine. Serve at a temperature of 50 to 54°F. It can be enjoyed now and up to 2025.





CRUS
 Grands Crus ✓
 Premiers Crus
 Autres Crus

GRAPES VARIETIES
 52 % Pinot Noir
 33 % Chardonnay
 + 15 % Bouzy Rouge
 from Clos Colin

RESERVE WINES
 0% 50%
 0%

DOSAGE
 8 g/l
 Brut
 Extra Dry
 Sec
 Demi-sec
 Doux

SERVING TEMPERATURE
 50 to 54 °F



AGEING POTENTIAL
 From now until 2025

LA GRANDE DAME ROSÉ 2004

Exceptional weather conditions in September brought all the grapes to optimum ripeness. Between 23 September and 13 October, we harvested some beautiful grapes in a perfect state of health. The Pinot Noir wines are fruity and full-bodied, and the Chardonnay wines have great distinction.

THE CUVÉE

La Grande Dame 2004 Rosé is an exclusive blend of our 8 traditional grand crus: Aÿ, Bouzy, Ambonnay, Verzy, Verzenay for the Pinot Noir (52%) and Avize, Oger, Le Mesnil-sur-Oger for the Chardonnay (33%).

La Grande Dame Rosé 2004 also contains red wine (15%) made entirely of Pinot Noir from Bouzy. Most of the grapes come from Clos Colin, one of our best vineyards, situated right in the centre of this Grand Cru.

THE TASTING

- The colour is a luminescent, coppery pink sparkling with amber highlights. The plentiful fine, light bubbles describe graceful, indolent arabesques.
- The first nose reveals a solid mineral structure, noble fruit (white peach, red currant, raspberry, blueberry) and remarkable intensity. Swirling the wine, the bouquet becomes more luxurious and voluptuous with notes of brioche, nougat, cinnamon and cherry.
- In the mouth, the wine is substantial and full-bodied. The texture is crisp and silky. The minerality of the chalk resonates brilliantly with the meaty structure and amplifies the length of the finish. The red wine from Bouzy (Clos Colin plot) adds a majestic foundation and the potential for ageing for the next generation. The finish is fresh and generous, giving a glimpse of the discreet liqueuring, which does not upset the wine's natural balance.

