

## **tange-gérard** *selection*

The Selection is a 100% Chardonnay champagne and the top of our classic range. It represents the most sophisticated quality of a mature vintage champagne.

**Vintage: 2012**

**Dosage: 4 g/l**

### **The vineyards**

**Grapes:** Only the best Chardonnays from selected plots around Vertus are used to achieve the best possible balance between richness, power, and elegance.

**2012:** A very cold winter was followed by early spring, late frost then rain from April through June and well into July before the sun was back on the scene. The weather turned warm and dry with maturation in perfect conditions from mid-August. Due to all sorts of climatical problems, the average yields were small. However, the expectations of a possible future super vintage were high from an unusually early stage.

### **In the winery**

**Vinification:** 8.000 kilos of grapes are pressed with stems and skin in Coquard horizontal presses as is the tradition. The vinification takes place in an 80 hl steel tank. The malolactic fermentation is blocked. This future vintage champagne always ages through years in the caves, which allows the acidity to diminish gradually and the final champagne to keep a maximum of youthful notes.

**Assembling:** When the new wines are stable, our little committee of winegrowers will decide which of them fit the idea of Selection the best. No reserve wines are used.

**Aging:** As a future vintage champagne, the bottled wine will spend at least 5 years on the lees in the cellars at a constant temperature around 12 degrees Celsius. However, the Selection will often age even longer which will only add to its complexity. The final dosage will be adjusted at the time of disgorgement. Usually, it is low.

### **The fun**

**Tasting:** The years have added roundness and richness to a wide range of exotic fruit flavors and apple notes that were present already when the *vins clairs* were tasted. A hint of minerality combined with a strong and pleasant presence in the mouth remains before a very long and fresh lemony finish.

**Matching:** The Selection is a very adaptable champagne. This is the champagne you can dare combining with your food. You will only risk loving the match.

**Serving:** As an old vintage, Selection is at its best around 12 degrees Celsius in a not too narrow glass of some height to allow the champagne to express itself more and let you enjoy the train of bubbles fully.

**Storing:** The champagne already has some years of age in the bottle. It may develop for some more years in an adequate cellar or wine fridge.