

CHAMPAGNE
Clos · Doré

2013



• A TERROIR • A PLOT • A VINTAGE



Clos •Doré

2013

PREMIER CRU
BLANC DE BLANCS
EXTRA-BRUT



Ludes

Clos Doré, a well-kept secret tucked away in the heart of Ludes, was once an orchard. Planted in 1978, this 0.55-hectare walled plot of vines, designated as «mother vine» by the INRA and the CIVC, is a source of vine grafts. With its rarity and exclusivity, Clos Doré is the embodiment of an exceptional champagne. This refined and elegant champagne has excellent ageing potential.

2013 is notable for its late harvest in October, the second of this century, and one of great quality. Thanks to the high levels of sunshine and low rainfall, ideal for the ripening of the Chardonnays, this vintage possesses an elegant and delicate aromatic intensity. An exceptional cuvée, only **498 bottles** of Clos Doré 2013 are available.

BLEND

100% Chardonnay Premier Cru

VINIFICATION

Vinification in foudre (large oak vat) for 8 months
8 years ageing on the lees

DISGORGEMENT

Juin 2022
Dosage : 3 g/l

TASTING NOTES

Appearance : Soft, light-yellow hue flecked with pale gold and green tints.

Nose : Mineral at first with accents of white flowers, typical of Chardonnay, evolving towards luscious notes of white peaches and dried fruit and nuts.

Palate : Dynamic, showing a perfect balance between roundness and freshness. Creamy texture and an elegant structure with flavours of ripe peaches and hawthorn. Lingering finish with a slight salinity, showing the complexity of the Chardonnays from the Montagne de Reims.

SERVING

Between 10-12°C. A light decanting will bring out the full aromatic potential of this Clos Doré 2013.



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