



VEUVE CLICQUOT YELLOW LABEL

A perfect balance, founded on the strength of Pinot Noir, rounded by a touch of Pinot Meunier and balanced with the freshness of Chardonnay (1/3).

A remarkable consistency in style and in quality thanks to the addition of reserve wines in the blend (25%-35%).

An intense, pleasant fragrance with fruit and brioche notes. Well-balanced, with a generous and fruity structure.

WINE SPECTATOR: 92 POINTS

"Tightly knit, focused by racy acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat. The refined finish echoes a smoky note. Drink now through 2022."

-AN, Dec. 15, 2012



VEUVE CLICQUOT ROSÉ

The base blend is identical to Yellow Label, with an addition of 12% red wine from vineyards in the Montagne de Reims. A luminous color with attractive pink glints, an elegant nose with initial aromas of fresh red fruit leading to brioche notes. Well balanced, with a generous and fruity structure.

WINE SPECTATOR: 91 POINTS

"The color of ballet shoes, this offers a floral nose partnered with a rich palate of flavor, subtly woven with brioche, toasted nut, black raspberry, apricot and graphite notes. This vibrant wine maintains a sense of elegance throughout. Drink now through 2018. Tasted twice, with consistent notes." -AN, Dec. 31, 2011



VINTAGE BLANC 2004

The Pinot Noir wines (62%) are fruity and full-bodied; the Chardonnay wines (30%) show a lot of distinction, and the Pinot Meunier wines (8%) add a touch of gourmandise. The wine has a luminous, brilliant gold color and the fine bubbles rise delicately, forming a chain of little beads before gently disappearing. The opening on the palate is clean-cut with crunchy fresh fruit and citrus and finishing dynamic which marks the mineral character of this vintage. The Vintage 2004 has a generous freshness, a very lively wine.

WINE ENTHUSIAST 2012: 94 POINTS

"One of the best vintages since the great 2002, this is a sophisticated, fruit- and yeast-driven wine. It has a delicate touch, with its white fruit flavors well integrated into the toasty and tangy texture. It will age for many more years." -RV, Sep. 1, 2012



VINTAGE ROSÉ 2004

An additional 15% red still wines made of Pinot Noir from Bouzy vineyard (Grand Cru) are added to the white Vintage base. Appealing nose of red berries, red plum and cherry, with a long, mellow finish of honey and almond. It combines a distinct structure with strikingly fresh flavors.

DECANTER WORLD WINE AWARDS, 2011: REGIONAL TROPHY

"Attractive copper colour, bright apricot tart and clafoutis notes on the nose with an extremely ripe and juicy strawberry fruit on the palate giving rather full body."



LA GRANDE DAME BLANC 2004

An incomparable finesse created from the blend of Veuve Clicquot's historic 8 Grand Crus, aged for extended time in the ancient chalk cellars. The 61% blend of Pinot Noir is balanced with 39% addition of Chardonnay from the best vineyards of Champagne.

Fine, complex fragrance, blending sweetness and nobility. Smooth and silky in the mouth, the 2004 La Grande Dame shows remarkable balance with a fresh, harmonious finish.

WINE ENTHUSIAST 2012: 94 POINTS

"This is a rich and creamy Champagne with a lively mousse, giving it a forward fruit character. Slowly the depth and concentration of the wine come through, with a white fruit flavor and hints of grapefruit and toasty yeast, which all promising good aging." -RV, Sep. 1, 2012



DECANTER WORLD WINE AWARDS 2012: SILVER MEDAL
"Frosty lime aromas with an intriguing hint of ripe banana. Fulsome flavours evoking bananas and cream offset by lively lime juice acidity. Fine lengthy finish with an elegant after taste."



LA GRANDE DAME ROSÉ 2004

La Grande Dame Rosé is our rarest wine created by adding 15% Pinot Noir from Madame Clicquot's Clos Colin vineyard in Bouzy to the La Grande Dame 2004 blend.

The color is a luminous, coppery pink. The first nose reveals a solid mineral structure with noble fruits such white peach, red currant, and blueberry. The bouquet becomes more luxurious and voluptuous with notes of brioche and cinnamon. In the mouth, the wine is substantial and full bodied with a crisp and silky texture. The minerality of the chalk resonates brilliantly with the meaty structure and amplifies the clean, lengthy finish.



DEMI-SEC

True to the structure typical of our wines, the Demi-Sec is blended largely from Pinot Noir (45%) and Pinot Meunier (35%). The blend is completed by about a quarter of Chardonnay and 20%-30% of reserve wines. A high dosage gives it richer notes without detracting from its freshness. A beautiful yellow colour with deep golden glints, and fine, even foam. An intense fragrance redolent of ripe fruit (candied citrus fruit, fruit liqueurs) with notes of brioche and toast. Round and mellow in the mouth, with mild acidity maintaining a pleasant freshness.





Veuve Clicquot

■ REIMS FRANCE ■

TASTING NOTES

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Veuve Clicquot

■ REIMS FRANCE ■

In 1805, Madame Clicquot, a young widow of 27 years, took over the House founded in Reims in 1772 and became one of the first business women in history. Audacious and a visionary, she made her champagne known to the world.

For over 230 years, the House has stayed true to its motto:

Only one quality. the Finest.



WHAT MAKES VEUVE CLICQUOT UNIQUE?

Pinot Noir Signature

- With a few hectares of land in Bouzy, a Pinot Noir Grand Cru, Madame Clicquot discovered a passion for Pinot Noir. It remains the Veuve Clicquot signature wine today.

Historical Innovation

- Veuve Clicquot was the first House to produce a Rosé champagne, which was shipped to Lausanne in 1775.
- In 1810, Veuve Clicquot was the first House to ever produce a vintage, the earliest established in the region.
- Madame Clicquot developed the riddling table in 1816, changing the face of champagne forever.

Tradition of Transmission

- Short lineage of just 10 Cellar Masters since 1772.
- Tasting committee is comprised of a team of 11 Oenologists who work year-round to ensure the highest quality.

International House since the 18th Century

- 1782 was the first shipment to the United States, we celebrate this 230th anniversary in 2012.

FOR MORE INFORMATION, VISIT
WWW.VEUVE-CLICQUOT.COM