



Veuve Clicquot

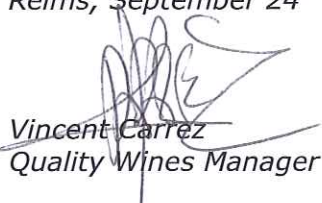
REIMS FRANCE

Elaboration Process

Product : BRUT YELLOW LABEL

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|-----------------------------------|---|
| Ingredients used | <i>Must of picking grapes A.O.C. Champagne Yeasts. Sulphurous anhydride. Sugar.</i> |
| Blend | <p><i>Grapes from as many as 50 to 60 different Crus (A.O.C. Champagne) go to the blending of Yellow Label. Traditionally, the proportion of each grape variety used is :</i></p> <p><i>50 to 55% Pinot Noir 15 to 20% Pinot Meunier 28 to 33% Chardonnay</i></p> <p><i>These figures vary slightly from year to year according to conditions. The Chef de Caves has to achieve the total consistency of taste, which makes Yellow Label so immediately recognisable, so utterly reliable both in terms of quality, colour and bouquet.</i></p> <p><i>He will draw on priceless Reserve wines for the blend: from 25 to 35%, sometimes as much as 40% to ensure the continuity of the House style. Each of these older wines - perhaps 9 years old - is kept separately to preserve the unique qualities of the vineyard and the vintage.</i></p> |
| Additives | <i>Sulphurous anhydride in the finished product. (< 80 mg/l). Sugar (10 g/l)</i> |
| Nature of process | <i>Champagnization method</i> |
| Type and maturation period | <i>Ageing on yeast deposit of the second fermentation in bottle (from 2 to 3 years)</i> |
| Type of bottles for ageing | <i>Half bottle : 375 ml Bottle : 750 ml Magnum : 1500 ml Jeroboam : 3000 ml</i> |
| Analytical characteristics | <i>Total Acid 4.4 gH₂SO₄/l pH 3.00 Alcohol 12.5 % vol. Total sugar 9.6 g/l Volatile Acidity 0.26 gH₂SO₄/l SO₂ Free 6 mg/l SO₂ Total 54 mg/l</i> |

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