

VINTAGE 2014

Champagne Thiénot x Penfolds
Aÿ Blanc de Noirs Grand Cru

CHAMPAGNE
THIÉNOT × Penfolds®

"The 2013 Aÿ Blanc de Noirs was recently awarded the World's Best Blanc de Noirs (Dec 2023 Fine Magazine's TASTINGBOOK.COM – BWW 2023 ...). No pressure at all on the 2014 ...!"

PETER GAGO
Penfolds Chief Winemaker

OVERVIEW

We have re-ignited our love affair with sparkling wine, a project Penfolds first explored on Australia soil in the early 1900's. Now more than a century later, we set our sights on France and the region of Champagne. Partnering with Champagne Thiénot, a respected player in the world of Champagne, Penfolds has worked in tandem with their team to release an extraordinary 2014 Aÿ Blanc de Noirs Grand Cru. A Champagne released in Penfolds 180th anniversary year – worthy of celebrating our past, present, and future.

GRAPE VARIETY 100% Pinot Noir

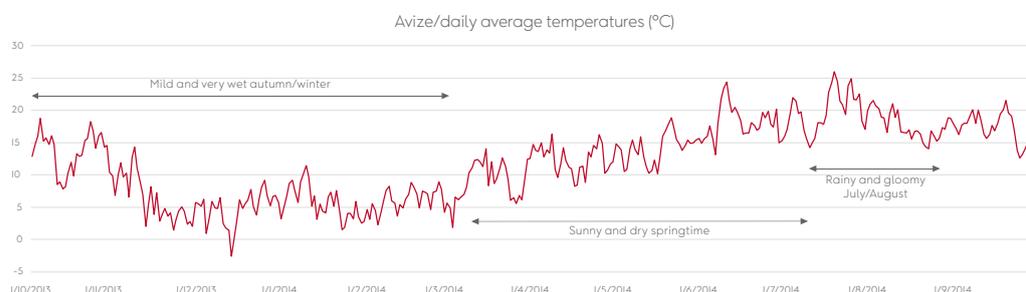
VINEYARD REGION 100% Aÿ

VINEYARD INFORMATION Location: 49°04'10" N / 4°00'07" E
Elevation: < 150m
Aspect: Medium slope with an Eastern/South-Eastern exposure
Area: 1 ha
Planted: Half replanted in 2006, the other half in 2008
Soil type: Not too deep calcareous clay over a chalky subsoil
Picking Date: 17th September 2014

WINE ANALYSIS Alc/Vol: 11.8%, Acidity: 6.8g/L, pH: 3.05, Dosage: 5.6g/L, MLF: 100%

DISGORGE DATE July 2022 (750ml) and June 2022 (1.5L)

VINTAGE CONDITIONS



COLOUR Bright pale gold-straw

NOSE

- At once vivacious and beckoning.
- White flowers of assorted genus immediately leap forward.
- Grilled nuts/almonds/pistachio couple with cold duck/lamb fat to proclaim variety & source.
- Lemon zest/grapefruit zest induce torque and definition.
- Just-perceptible hints of geosmin/petrichor complete the aromatic package.

PALATE

- Blanc de Noirs credentials of Pinot Noir are immediately stamped – varietally expressive, voluminous.
- Flavours – as per nose – most noticeably, grapefruit, pistachio, grilled nuts; panna cotta.
- On the palate it's the phenolic grip that induces torque & length.
- Texture – creamy for a Pinot Noir style, tightened by lively acidity, replete with a grip offering real vinosity. Multi-layered.
- On the finish, a flintiness – slightly chalky/mineral, with an appealing mandarin skin-like bittersweetness.
- Dosage – optimally balanced.

PEAK DRINKING Within five years to maintain style and vivacity, yet will age well beyond and transform ... Your choice.

LAST TASTED February 2024 – tasted in Paris, France