

Rare Champagne,  
**Millésime (Gift Box) 2008**  
Champagne, France

*Rare*  
CHAMPAGNE



Grape Varieties     **70% Chardonnay**  
                              **30% Pinot Noir**

Winemaker            **Régis Camus**

Closure                **Natural Cork**

ABV                    **12%**

Bottle Sizes          **75cl, 150cl**

Notes                  **Sustainable, Vegetarian,  
Vegan**

## PRODUCER

Over the last forty years, Rare Champagne has declared only 14 Vintages (1976, 1979, 1985, 1988, 1990, 1998, 1999, 2002, 2006, 2007, 2008, 2012, 2013, 2014). All in limited series, Rare Champagne lives up to its name. Until March 2022, Champagne legend Régis Camus was the Chef de Cave, whose meticulous winemaking has made him Sparkling Winemaker of the Year at the IWC eight times and in 2019 the CSWWC rewarded him of a Life Achievement award. Emilien Boutillat, IWC Sparkling Wine Maker of the Year 2021 and 2023, is now charged with safeguarding Rare Champagne's house style, while simultaneously leading the house into the future. The wine is born out of struggle with nature – in 1976 it was after a period of exceptional drought, in 1985 following a terrible black frost. Rare Champagne pays homage to the glory days of Versailles when founder Florens-Louis Heidsieck presented his first ever 'prestige cuvée' to Marie Antoinette in 1785, declaring that he wanted to make a 'cuvée worthy of a queen'.

## VINEYARDS

As the guardian of the Rare Champagne style, Régis Camus selects the vineyards according to their expression rather than their rank in the scale of Premiers and Grand Crus. This blending approach contributes to the complex, distinguished, and yet pure style of Rare Champagne. He thinks outside the box, choosing Chardonnay grapes from the Montagne de Reims, more traditionally recognised for Pinot Noir, giving the wine freshness and precise minerality. He prefers the Pinot Noir grapes from the Montagne de Reims as well (for instance Verzy or Aÿ) for their sheer intensity and powerful silky texture.

## VINTAGE

Following a beginning of a year that was mild, dull and rainy, the beautiful summer coincided with a perfectly mature harvest, continuing through the first two magnificent weeks of September. 2008 is definitely an exceptional year in Champagne.

## VINIFICATION

The first fermentation took place in stainless-steel tanks. Once completed, the wine was racked and underwent full malolactic fermentation. Rare Millésime 2008 marries 70% Chardonnay grapes, selected mainly from the Montagne de Reims region and 30% Pinot Noir in a blend of eleven crus. The wine was kept on its lees 11 years before disgorgement, in November 2019, when a dosage of around 10g/l was added.

## TASTING NOTES

This Champagne is a crystal-clear, light gold in colour. The initial nose shines with the pure vivacity of this vintage, showing pronounced aromas of orange blossom, hyacinth and white flowers, with notes of just-ripe Williams pear, fresh coconut, almond, and tangerine. Saline and smoky hints balance the nose perfectly. The palate is crisp and precise, with citrus and tropical fruit lingering on the long, complex finish.

## AWARDS

Champagne & Sparkling Wine World Championships '22, Gold  
International Wine Challenge 2022, Champagne Trophy  
International Wine Challenge 2022, Vintage Classic Blend Champagne Trophy

LIBERTY WINES

