

Rare Champagne,  
**Millésime 2013**  
Champagne, France

*Rare*  
CHAMPAGNE



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

Winemaker **Régis Camus**

Closure **Natural Cork**

ABV **12%**

Bottle Sizes **75cl**

Notes **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, Bouzy, or Aÿ) for their sheer intensity and powerful silky texture.

## VINTAGE

The winter and spring months saw cold temperatures punctuated by intense downpours before a mixture of sun, drought and thunderstorms throughout summer. The autumn months were chilly and exacerbated by strong winds in September, this resulted in the harvest beginning late in late October.

## VINIFICATION

The first fermentation took place in stainless-steel tanks. Once completed, the wine was racked and underwent full malolactic fermentation. Rare Millésime 2013 marries 70% Chardonnay and 30% Pinot Noir grapes in a blend of 11 Crus, of which seven are classified as Grand Crus and three are classified as Premier Cru. The wine was kept on its lees for eight years before disgorgement, when a dosage of 9g/l was added.

## TASTING NOTES

Intensely bright and light gold in colour, the Rare Millésime 2013 opens with aromas of white flowers, kiwi and nuances of black tea. The vibrant citrus flavours give way to notes of meringue and blood orange with Rare Champagne's signature tropical minerality. Smoky aromatics are punctuated by fresh acidity, contributing to a complex and elegant Champagne.

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