





CHAMPAGNE  
**FREREJEAN FRÈRES**  
à AVIZE

**97/100**  
DECANTER

## HUSSARDS 2012 PREMIER CRU

### COMPOSITION - VINIFICATION

Blanc de Blancs from Grand Cru vineyard of the prestigious Côte des Blancs.

100% Chardonnay from Cramant, Avize & Oger

Vinification:

- 2012 Vintage
- Tête de cuvée
- Cellared on June 20th 2013
- Resting at least 6 months in cellar after disgorgement
- Extra Brut

Limited to 20.000 bottles.

### TASTING NOTES

The nose is expressive, with notes of citrus fruits, white flowers and summer fruits. On the palate, the Cuvée des Hussards 2012 is silky, generous, developing into layers of white fruits and a beautiful minerality on the finish.

### FOOD PAIRING

Very versatile, with notes of citrus and balanced acidity, it will be perfect from the aperitif to the dessert.



Gold Medal Classic & Elegant  
**GLASS OF BUBBLY**

«The nose is expressive, with notes of citrus fruits, white flowers and summer fruits. On the palate, la Cuvée des Hussards 2012 is silky, generous, developing into layers of white fruits and a beautiful minerality on the finish. Superb.»

**96+ points - BORDEAUX INDEX**

Pale and lively. Straight up the nose. Quite different from the wines so far. Fruit not oak expressed here. Racy with depth and undertow. Vibrant.

Drink 2019-2028

**17/20 - JANCIS ROBINSON**

**92 points - PAZ LEVINSON**

**99 points - MARKUS DEL MONEGO**

**90 points - Robert Parker**