



## ÉDITION XIII 2013

Édition is only produced in exceptional years. The 2013 harvest is a perfect expression of this. Cold, wet weather persisted throughout the year, resulting in slow maturity and a late harvest on 8 October 2013.

The first vintage produced by Maison JM Labruyère, Édition XIII is a champagne of great finesse, combining precision and aromatic complexity: an expressive and harmonious cuvée.

Vintage 2013

Bottling : 2 April 2014

Disgorgement : May 2023

Blend : 67% Pinot Noir, 33% Chardonnay  
24% is aged in oak barrels

Grand Cru terroirs : Verzenay

Soils : Clay-limestone

Plots : Champs Saint-Martin, Longues Raies, Sous-pisse Renard

Average age of vines : 35 years

Dosage : 0 g/l, Brut Nature

## TASTING

Colour : Beautiful greenish gold with golden highlights.

Nose : Very nice complexity combining dried fruit, mocha and morello cherry brandy.

Palate : Very complex with notes of roasted hazelnuts, lemon and candied cherry. The finish is mouth-watering, enhanced by peppery and spicy notes such as nutmeg and curry.

