

CHAMPAGNE

Jean-Pol.
HAUTBOIS

CUVÉE CŒUR DE NOIRS

Vintage: 2016 • Bottle: 750ml • Blend: 100 % Pinot noir

The grapes are picked at their ripest and the fermentation process doesn't involve chaptalisation. This champagne is made from selected plots.

The must is made exclusively using "cœur de cuvée".

The vintage has a beautiful colour and the subtle aromas of yellow fruit and honey. Ageing the wine in oak vats, oak and acacia barrels produces an indulgent and vibrant champagne.

This champagne is for anyone who appreciates good champagne.

Serve before or during your meal.



DOSAGE
EXTRA BRUT
4G



AGED ON
SLATS
Min. 8 years



HARVEST
2016



AGEING
6 MONTHS IN OAK
VATS, OAK AND
ACACIA BARRELS



ALCOHOL
CONTENT
12%

Tasting

The nose is very generous and vinous with aromatic notes of mocha-style wood, toast and toasted notes.

The palate is made up of woody notes accompanied by notes of red fruits and ripe black fruits, even compote. This Champagne is invigorating and structured, and is the perfect accompaniment to grilled meats.



Soil
Clay-Limestone
Clay-Sandy



Vineyard
exposure
SOUTH/EAST



Pruning
CHABLIS ONE OR
TWO TRUNKS



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