

CHAMPAGNE

Jean-Pol.
HAUTBOIS

COUP DE CŒUR

LE GUIDE
HACHETTE
DES VINS
2026



TRÉSORS DE CAVE

Bottle: 750ml/1.5l • Blend: 50 % Pinot Noir
50 % Chardonnay

This champagne is made using the year's best vintages from the pressing room. They are chosen when the grapes are picked then again after our base wines have been tasted several times.

Ageing a third of the harvest in barrels adds a subtle woodiness that strikes a chord with champagne's bitter notes and is elevated by the extra brut low dosage.

We took our time over this vintage and aged it for 8 years to bring you an outstanding champagne.

Serve with nibbles or your meal.



DOSAGE
EXTRA BRUT
4G



AGED ON
SLATS
Min. 8 years



AGEING
30% OAK BARREL

Manual harvest, grape sorting on plot, plot checks and ripeness inspection. Whole cluster pressing. 30% aged in oak barrels.

Some of the blend's chardonnays are fermented in vats and oak barrels first. It undergoes malolactic fermentation. Then it's time for one last fermentation. It's a slow and steady process with the bottles laid on slats.



Soil
Clay-limestone



Vineyard
exposure
SOUTH



Pruning
CHABLIS

Tasting

"The perfect harmony of whites and blacks in equal measure. Made from the best Chardonnay and Pinot Noir juices and vats from a glorious year, vinified partly in oak, this extra brut delighted our tasters. After eight years of ageing on lees, it has taken on golden tones but still has lively bubbles. Expressive and frank, the nose reveals a complex, subtle, mineral and indulgent palette, well balanced between fruity aromas (ripe fruit and citrus) and notes of maturity. Intense and long, tinged with noble bitterness, the palate combines power and delicacy."

Guide Hachette 2026



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