

HAUTBOIS

COUP DE CŒUR

## 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 outstan- ding champagne.

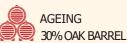
Serve with nibbles or your meal.



DOSAGE EXTRA BRUT 4G



AGED ON SLATS Min. 8 years



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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