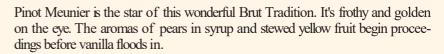


HAUTBOIS

TRADITION

## TRADITION BRUT

Bottle: 375ml/750 • Blend: 70 % Pinot Meunier • 20 % Pinot Noir 10 % Chardonnay



The full-bodied and indulgent mouthfeel is heady with pastry and grapefruit before finishing on an earthy and slightly spicy high.

Best served as a pre-dinner drink.



DOSAGE BRUT 9-10G



AGED ON SLATS Min. 2-3 years

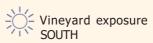


ALCOHOL CONTENT

Manual harvest, grape sorting on plot, plot checks and ripeness inspection. Whole cluster pressing.

Must settling followed by an initial fermentation then malolactic fermentation. Then it's time for one last fermentation. It's a slow and steady process with the bottles laid on slats.







## **Tasting**

"The aromas of baked apples exude from this golden orange champagne. It has a full-bodied and balanced mouthfeel with classic aromas.

It's a fruity crowd-pleaser to serve before your meal or with veal fillet and morels for all you foodies out there."

(Didier Evrard, Premier sommelier de Belgique).





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