

CHAMPAGNE

Jean-Pol.
HAUTBOIS



TRADITION BRUT

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

Pinot Meunier is the star of this wonderful Brut Tradition. It's frothy and golden on the eye. The aromas of pears in syrup and stewed yellow fruit begin proceedings before vanilla floods in.

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
12%

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.



Soil
Clay-limestone



Vineyard exposure
SOUTH



Pruning
VALLÉE DE
LA MARNE

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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