

CHAMPAGNE

Jean-Pol.  
HAUTBOIS

# CUVÉE ACHILLE

## BLANC DE BLANC MILLÉSIMÉ

Vintage: 2015 • Bottle: 750ml • Blend: 100 % Chardonnay

A tribute to our great-grandfather who planted Chardonnay in our vineyard. This Blanc de Blanc comes from our best hillside vineyards and the marcs are singled out during harvest. Chardonnay's structure is what gives an earthy champagne a great deal of freshness. It blossoms as it ages, showcasing its finesse and its light bouquet of aromas.

Some of this vintage is aged in oak barrels to give it a roasted, buttery brioche and slightly woody finish.

A golden yellow hue with lively bubbles and a delicate effervescence.

This champagne is for anyone who appreciates good champagne.

**Serve as a pre-dinner drink, with fish or foie gras.**



DOSAGE  
EXTRA BRUT  
4GR



AGED  
ON SLATS  
8 years



HARVEST  
2015



BOTTLED  
MAY 2016



ALCOHOL  
CONTENT  
12%



AGEING  
30% OAK BARRELS

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

The grapes come from specially-chosen Chardonnay plots. We want them to be perfectly ripe, which is why we don't make this vintage every year. Limestone soil, optimal climate conditions, excellent sugar/acidity ratio. Whole cluster pressing.

Some of the blend's chardonnays are fermented in oak barrels first. Next is malolactic fermentation.



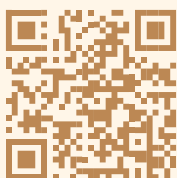
Soil  
Clay-limestone



Vineyard exposure  
SUD



Pruning  
CHABLIS



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