

CHAMPAGNE

Jean-Pol.
HAUTBOIS

CUVÉE ACHILLE

BLANC DE BLANCS MILLÉSIMÉ

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

A tribute to our great-grandfather who planted Chardonnay in our vineyard. This Blanc de Blancs 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
BRUT
10G



**AGED
ON SLATS**
4 years



HARVEST
2019



BOTTLED
MAY 2020



**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

Tasting

"A pale gold colour with a vibrant fine bead. A classic and confident aroma with hints of brioche and dried fruit. It's full-bodied, winy and has a creamy texture tempered by a refreshing feel. A fresh and full-bodied blanc de blancs. The lingering finish has a hint of fresh hazelnuts.

A rounded and wide-ranging option for pre-dinner drinks or the perfect match for smoked fish or foie gras."



+33(0)3 26 48 20 98
contact@champagne-hautbois.com

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15 rue du Travy - 51140 Pévy - France