

CHAMPAGNE

Jean-Pol.  
HAUTBOIS

# CUVÉE ACHILLE BLANC DE BLANCS

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.

A fresh and earthy flavour with a creamy finish from its time ageing in oak barrels.

This champagne is for anyone who appreciates good champagne.

**Serve with fish or seafood.**



**DOSAGE**  
EXTRA BRUT  
DOSEE 4G



**AGED ON  
SLATS**  
8 years



**VENDANGE**  
2015



**BOTTLED**  
MAY 2016



**ALCOHOL  
CONTENT**  
12% Vol



**AGEING**  
30% OAK BARREL

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.

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



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