

CHAMPAGNE

Jean-Pol.  
HAUTBOIS

# GRANDE RÉSERVE

Bottle: 750ml/3l/1.5l • Blend: 50 % Pinot Noir • 50 % Chardonnay

This champagne is made using the year's best vintages from the pressing room. They are chosen when the grapes are picked then again after our base wines have been tasted several times.

Its golden colour glitters with yellow and has a fine bead.

The aroma starts out subtle, with slightly toasted vanilla notes, before swirling brings out its rich aromas of blackcurrant, cocoa and baked apple.

**Serve before or during your meal.**



**DOSAGE**  
BRUT  
10G



**AGED ON  
SLATS**  
Min. 5 years



**AGEING**  
30% OAK BARREL

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

30% aged in oak barrels.

Some of the blend's chardonnays are fermented in vats and 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  
CORDON

## Tasting

*"Eye-catching gold hue, aromas of nuts, stewed fruit, a hint of pastry and a dash of almond.*

*This indulgent and hearty wine has real vinosity, body and style set off by a fresh finish.*

*It's a great match for white meat but would also go down a treat with canapés. Fantastic with scallop tartare."*



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