

CHAMPAGNE

Jean-Pol.
HAUTBOIS

CUVÉE HARMONIE

Bottle: 750ml • Blend: 33 % Pinot Noir • 33 % Pinot Meunier
• 34 % Chardonnay



This vintage is made from equal parts of each variety, hence the name "Harmonie".

Our gilded champagne bursts with the subtly sophisticated aromas of walnuts and citrus. It strikes the right balance between sweetness, acidity and saltiness.

A fresh and fruity classic to get your get-together off to a mouth-watering start. An indulgent vinosity to accompany your meal.

Serve before or during your meal.



DOSAGE
BRUT
6G



**AGED ON
SLATS**
Min. 4-5 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
CORDON DE ROYAT
CHABLIS

Tasting

"Aromas of biscuit and pastry with a hint of floral honey and a fruit cocktail (pear, mango), elevated by tingling bubbles and frothy foam, perfect for chicken curry."

(Gault et Millau)



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