

CHAMPAGNE

Jean-Pol.  
HAUTBOIS

# TRÉSORS DE CAVE

Bottle: 750ml/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.

Ageing a third of the harvest in barrels adds a subtle woodiness that strikes a chord with champagne's bitter notes and is elevated by the extra brut low dosage.

We took our time over this vintage and aged it for 8 years to bring you an outstanding champagne.

**Serve with nibbles or your meal.**



**DOSAGE**  
EXTRA BRUT  
4G



**AGED ON  
SLATS**  
Min. 8 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. It undergoes 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

## Tasting

*"Smooth blend of baking and biscuits on the nose with subtle fruity notes in the background. The foam and wonderfully creamy bubbles feel like silk on the palate. It has a velvety, sapid, mouthwatering, elegant and classic mouthfeel that's moreish and complex."*  
(Gault et Millau)



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