

Cuvée Blanc de Blancs VINTAGE 2018



Our vineyard is **HVE** (High Environmental Value) and **VDC** certified (Sustainable Viticulture in Champagne).

Achieving this certification was an initiative on our part and was aimed at:

- reducing the use of inputs
- preserving biodiversity
- improving water management
- reducing our carbon footprint

These official certifications are testimony to the quality and consistency of our work, which respects the environment as well as its people.

SOIL: clay-limestone

CLIMATE: northern

VINEYARD AREA: 7,5 hectares

ASPECT: south/south-east facing

METHODS: pruning: chablis/guyot/cordon de royat

SUSTAINABLE VINEYARD PROCESS: controlled

HARVEST: ripeness checks plot by plot, hand harvest and sorting of the grapes upon picking

PRESSING METHOD: traditional Champagne press 4,000 kg (Diemme press) with juice separation

MAKING PROCESS: thermo-regulated alcoholic fermentation (17 °C), use of selected yeasts, light racking process
Maturation: in stainless steel tanks for 6 months

BLEND: 100 % Chardonnay

Exclusively made from coeurs de cuvées ('The cuvée's heart', i.e. the first 10 hectolitres of juice pressed)

AGEING PROCESS: aged for 4 years, storage on 'laths' (wooden slats). Riddling: automatic using gyro-palettes (an automated rotating cage for the riddling of champagnes)

DOSAGE: 5 g sugar/litre

PAIRING: Perfect to liven up at any moment. Can be enjoyed at any time

2018 is a great vintage which offers structured and gourmet wines. The dry and cold winter followed by the warmth of spring favored the flowering. The sunny summer finalized the very fine maturation of the Chardonnays. An incredible harvest that began on August 27th.

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. ENJOY RESPONSIBLY.



CHAMPAGNE
LOUIS HUOT

ST MARTIN D'ABLOIS
FRANCE