

Cuvée Carte Noire BRUT



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/vallée de la marne/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: 25 % Chardonnay
25 % Pinot Noir
50 % Pinot Meunier

To ensure aromatic continuity, we use 30–50% of reserve wines to create this blend

AGEING PROCESS: aged for 3 years, storage on 'laths' (wooden slats). Riddling: automatic using gyropalette (an automated rotating cage for the riddling of champagnes)

DOSAGE: 7 g sugar/litre

PAIRING: Carte Noire is the perfect aperitif. It is also great paired with white meat



ROBE: deep gold. **NOSE:** opens up with subtle aromas of white flowers and dried fruits. **MOUTH:** more intensely fruity and floral flavours, slightly buttery, with a hint of bitterness on the finish. **Wonderfully balanced:** round and lively

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. ENJOY RESPONSIBLY.



CHAMPAGNE
LOUIS HUOT

ST MARTIN D'ABLOIS
FRANCE

