

Cuvée Initiale EXTRA 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/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: 35 % Chardonnay
35 % Pinot Noir
30 % Pinot Meunier

To ensure aromatic continuity, we use 35% of reserve wines to create this blend

AGEING PROCESS: aged for 5 years, storage on 'laths' (wooden slats). Riddling: automatic using gyropalettes (an automated rotating cage for the riddling of champagnes)

DOSAGE: **no added sugar**

PAIRING: this cuvée is different, subtle, light and straightforward. Our Initiale cuvée is ideal as an aperitif or paired with seafood

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. ENJOY RESPONSIBLY.



CHAMPAGNE
LOUIS HUOT

ST MARTIN D'ABLOIS
FRANCE

+33 (0)3 26 59 92 81



www.champagnehuot.fr