

Cuvée Louis Blanc de Noirs VINTAGE 2013



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: 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: 50 % Pinot Noir
50 % Pinot Meunier

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

AGEING PROCESS: aged for a minimum of 5 years on 'laths' (wooden slats) Riddling: automatic using gyroallettes (an automated rotating cage for the riddling of champagnes)

DOSAGE: 5 g sugar/litre

PAIRING: this cuvée is the epitome of the perfect aperitif. Enjoy it on its own, without any accompaniment

The quality of our 2013 vintage might be a miracle! The weather conditions that year were hardly conducive to the production of a great vintage.

Yet thanks to the amount of sunshine we got in July, the Pinots Noirs and Meuniers ripened very nicely.

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. ENJOY RESPONSIBLY.



CHAMPAGNE
LOUIS HUOT

ST MARTIN D'ABLOIS
FRANCE

