

Cuvée Grand Boisé 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 aging in 40 hl oak barrels for 12 months.

BLEND: 50 % Chardonnay
20 % Pinot Noir
30 % Pinot Meunier

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

DOSAGE: 5 g sugar/litre

PAIRING: Refined and delicate, our Grand Boisé will enhance your aperitifs. Its so particular aromas due to the « passage under wood » brings a greater complexity with a beautiful freshness on the final.

Wood is a noble and living matter.

Aging in oak barrels brings to this Champagne precision, straightness and generosity with an aromatic potential always full of beautiful surprises.

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. ENJOY RESPONSIBLY.



CHAMPAGNE
LOUIS HUOT

ST MARTIN D'ABLOIS
FRANCE

