

# 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



A flattering Champagne, not only with its intense aromas of white fruits but also with its harmonious and lively mouthfeel, with good length.

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. ENJOY RESPONSIBLY.



CHAMPAGNE  
**LOUIS HUOT**

ST MARTIN D'ABLOIS  
FRANCE

