

# Cuvée Louis Blanc de Noirs VINTAGE 2015



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

2015 is an exceptional vintage due to the simultaneous combination of high temperatures and a very low rainfall during the vegetative phase.

It is a GREAT vintage, very qualitative which offers a remarkable aromatic complexity.

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. ENJOY RESPONSIBLY.



CHAMPAGNE  
LOUIS HUOT

ST MARTIN D'ABLOIS  
FRANCE

