

# Cuvée Blanc de Blancs VINTAGE 2020



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/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:** 100 % Chardonnay

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

**AGEING PROCESS:** aged for 4 years, storage on 'laths' (wooden slats). Riddling: automatic using gyro-palettes (an automated rotating cage for the riddling of champagnes)

**DOSAGE:** 5 g sugar/litre

**PAIRING:** Perfect to liven up at any moment. Can be enjoyed at any time

2020 is a year of contrasts with a precocity of the vegetative cycle due to a mild winter temperatures, hot in spring then scorching summer. This 2020 Vintage will allow you to discover a concentrated and balanced vintage with a nice freshness.

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. ENJOY RESPONSIBLY.



CHAMPAGNE  
**LOUIS HUOT**

ST MARTIN D'ABLOIS  
FRANCE

