

# Cuvée Annonciade VINTAGE 2016



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/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 % Chardonnay  
50 % Pinot Noir

*Exclusively made from cœurs 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 gyro-palettes (an automated rotating cage for the riddling of champagnes)

**DOSAGE:** 5 g sugar/litre

**PAIRING:** Annonciade's elegance and freshness pair harmoniously with all dishes

The 2016 vintage was marked by a late, cool and humid spring, followed by a hot and dry summer favoring good maturity of the Chardonnays and Pinot Noirs. This Champagne is particularly distinguished by its aromatic finesse.

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. ENJOY RESPONSIBLY.



CHAMPAGNE  
**LOUIS HUOT**

ST MARTIN D'ABLOIS  
FRANCE

