



Champagne
LA MAISON HUIBAN
Auguste Huiban & Paul Augustin



COLLECTION SAINT MARTIN

Freshness, mineral, wooded

VARIETAL:

Chardonnay 60%, Pinot Meunier 40%

DESCRIPTION :

Matured in Champagne oak barrels, this collection is the result of a blend of Chardonnay and Pinot Meunier from our vineyards.

This complex and well-balanced wine shows woody and vanilla notes while still keeping a great freshness.

Connoisseurs as well as lovers of rare Champagnes will be charmed by this reserve vintage.

SUGGESTION TASTING:

It will be much enjoyed with fresh or toasted duck foie gras.

It will also be well appreciated when served with fish or white meat.

DISTINCTIONS:

- A Star at Guide Hachette des Vins 2021

TECHNICAL CHARACTERISTICS

Dosage

6

gramme per litre

Cellar aging

5

years

Rest after disgorgement

6

months

Availabilities: Bottle - Magnum - Jeroboam - Mathusalem