



Champagne
LA MAISON HUIBAN
Auguste Huiban & Paul Augustin



PAUL AUGUSTIN BRUT

Fruity, balanced, and a lot of finesse

VARIETAL:

Pinot Meunier 50% - Chardonnay 50%

DESCRIPTION:

This brut half-miller, half-chardonnay seduces by the elegance and the delicacy of its perfumes of white flowers nuanced with yellow fruits and honey. On the palate, the frankness of the attack, the sharpness of its floral and exotic aromas, and especially its powerful, round, fresh and melted material will bring you on a final all in length and finesse.

SUGGESTION TASTING:

It can accompany you for an aperitif, meat during the raps and even fish. It is a rough enough versatile that can bind to your desires.

DISTINCTIONS:

- A Star at Guide Hachette des Vins 2022
- Gold Medal at the Concours de Bettane and Desseauve 2021
- Silver Medal at the Concours Général Agricole 2019
- Gold Medal in the competition of Feminids 2018

TECHNICAL CHARACTERISTICS

Dosage

6

gramme per litre

Cellar aging

4

years

Rest after disgorgement

6

months

Availabilities: Bottle - Half bottle - Magnum - Jeroboam - Mathusalem