



Champagne
LA MAISON HUIBAN
Auguste Huiban & Paul Augustin



BLANC DE NOIRS EXTRA BRUT

VARIETAL:

Pinot Meunier 100%

DESCRIPTION:

From the Pinots Meuniers of the Maison Huiban, this extra brut reveals a certain delicacy in its scents of red fruits. Supple on the attack, fruity, ample and fresh, it finishes on a tonic lemony note. Its low sugar content gives it light notes and an elegant finish.

SUGGESTION TASTING:

A Champagne of all occasions, fruity and balanced that can be enjoyed during an aperitif, or during a meal to accompany fish and meat. He can also follow you at the end of the meal on desserts made of chocolate or fruit.

DISTINCTIONS:

- Double Gold Medal ET 90pts at the Concours Gilbert & Gaillard 2023

TECHNICAL CHARACTERISTICS

Dosage

2

gramme per litre

Cellar aging

3

years

Rest after disgorgement

6

months

Availability: Bottle