



Champagne
LA MAISON HUIBAN
Auguste Huiban & Paul Augustin



GRAND CHARDONNAY

Mineral, balanced

VARIETAL:

Chardonnay 100%

DESCRIPTION:

This Chardonnay comes from a single year's harvest. It offers a lot of freshness with notes of citrus, white flowers and brioche nuances. In the same floral aromatic register, the mouth shows a tonic character with a lot of freshness on the finish.

SUGGESTION TASTING:

It will be enjoyed as an aperitif, or at a meal to accompany fish and seafood. It will also go perfectly with chocolate desserts.

DISTINCTIONS:

- Silver Medal at the Concours «Elle à Table»
- Silver Medal at the Concours Général Agricole 2019

TECHNICAL CHARACTERISTICS

Dosage

6

gramme per litre

Cellar aging

9

years

Rest after disgorgement

6

months

Availabilities: Bottle - Magnum - Jeroboam - Mathusalem