MAISON HUIBAN

Champagnes Auguste Huiban & Paul Augustin

Millésime 2012

Varietal

1/3 Pinot Meunier - 1/3 Pinot Noir - 1/3 Chardonnay

Description

The 2012 vintage is the result of a single great year that was the year 2012. It is round and supple on the palate, as well as bringing a pleasant freshness.

Pairing suggestions

This cuvée makes for an excellent aperitif alongside foie gras or canapés. Its presence at the table will also complement white meats very well.

Technical characteristics

Dosage - **6 g/L**

Cellar-aged since - **2012**

Rest after disgorging - **6 months**

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