MAISON HUIBAN

Champagnes Auguste Huiban & Paul Augustin

Rosé

Varietal

90% Pinot Meunier - 10% Pinot Noir

Description

This rosé made from 100% red grapes (Meunier and Noir) is distinguished by its red fruit aromas (wild strawberry, raspberry). A colourful, powerful and well-balanced champagne that is round and fresh on the palate.

Pairing suggestions

Ideal with poultry, white meat and seafood such as scallops and langoustines. It also stands out next to fruit-based desserts.

Awards

One star in the Hachette Wine Guide 2025

Technical characteristics

Dosage - **6 g/L**

Cellar-aged for - **3 years**

Rest after disgorging - **6 months**

+33 (0) 3 26 58 10 55

info@champagne-maison-huiban.fr

1 Rue de la Barbe aux Cannes
51700 Jonquery