



## Discover haut'thenticity

This cuvée is made from a selection of specific plots. Harvested at optimal maturity, this plot is dedicated to and worked throughout the year for the production of a great Coteaux Champenois wine.

A "green harvest" (i.e., removing excess bunches) is carried out in June/July to select the best bunches and thus obtain maximum aromas in the remaining bunches. Vinified in oak barrels, this cuvée reflects the typical characteristics of the vinification process and also all the power of Pinot Noir.

A beautiful ruby red color gives way to aromas of raspberry and blackcurrant. A lovely hillside wine with good aging potential.



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Magnum

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