CHAMPAGNE
HAUTBOIS
VIGNERONS DEPUIS 1829



Discover haut'thenticity

Our HAUT'RIGINE champagne is made using the best of the year's vintages. They are chosen when the grapes are picked then again after our base wines have been tasted several times. Pinot bursts with structure and body whilst Chardonnay brings finesse and a delicate touch. The blend of these two grape varieties makes a champagne with real finesse and finish. It's up there with the best.

Some of this vintage is aged in oak barrels to give it roasted, buttery brioche and slightly woody notes. This indulgent and hearty wine has real vinosity, body and style set off by a fresh finish. A golden yellow, smooth and creamy mouthfeel with the opulence of Pinot Noir.

2 GRAPE VARIETIES, 50% PINOT NOIR, 50% CHARDONNAY	2016 VINTAGE
EXTRA BRUT 3.5G DOSAGE.	35% AGED IN OAK BARRELS

75 cl

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