CHAMPAGNE
HAUTBOIS
VIGNERONS DEPUIS 1829

Vineyard in the Massif de Saint Thierry with tertiary soil: clay-limestone and clay-sand.
SSE-facing vineyard



Introducing La Porte Goliva

Manual harvest, grape sorting on plot, plot checks and ripeness inspection. We want perfectly ripe grapes. Whole cluster pressing.

This vintage is made using grapes from a single plot: La Porte Goliva

Vines over 30 years old. Prime south-facing 5000m2 hillside plot overlooking the village of Pévy.
2017 and 2018 reserve wines account for 40% of the vintage whilst the 2021 harvest makes up the remaining 60%.

Very limited quantity for this harvest year.

100% of the wine is made or aged in barrels.

It undergoes malolactic fermentation. Aged in oak barrels and vats. Then it's time for one last fermentation. It's a slow and steady process with the bottles laid on slats.

DOSAGE
EXTRA BRUT
3.5 GR

AGEDON SLATS
FOR A MINIMUM
OF 36 MONTHS

AGED IN CASKS
FOR A MINIMUM
OF 8 MONTHS

ALCOHOL
CONTENT
12%

PRUNING METHOD CORDON
DE ROYAT AND MARNE VALLEY.

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