



Discover haut'thenticity

The Haut'bsession vintage comes from a single plot. The grapes are picked at their ripest and the fermentation process doesn't involve chapitalisation. Vintage made exclusively using "cœur de cuvee*".

* "the best of the first press"

This wine is aged in oak casks, oak barrels and acacia barrels to capture the classic winemaking technique and pinot noir in all its glory. Bottling with corks secured by metal clips. A golden yellow hue with lively bubbles and a delicate effervescence. A full-bodied and flavourful, even opulent, mouthfeel that finishes on an earthy note. A champagne with real vinosity.



75 cl

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