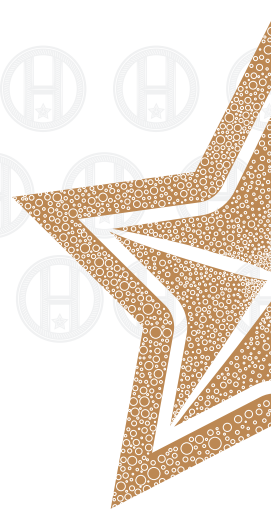




CHAMPAGNE HAUTBOIS

VIGNERONS DEPUIS 1829

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



Vintage

LA PORTE GOLIVA

100% Pinot Meunier - 75 cl



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 2019 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



AGED ON SLATS
36 month



Harvest
2019



Bottling
MAY 2020



Alcohol content
12%



Disgorgement
JUNE 2023



PRUNING METHOD
Cordon de Royat and Vallée de la Marne.

www.champagnehautboispevy.com



+33(0)3 26 48 20 98

★ contact@champagne-hautbois.com

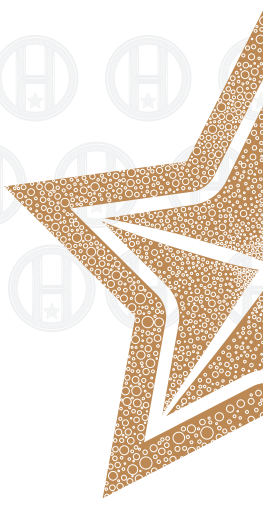
★ 15 rue du Travy - 51140 Pévy - France



CHAMPAGNE HAUTBOIS

VIGNERONS DEPUIS 1829

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



Vintage LES LEURY

100% Chardonnay - 75 cl



Introducing Les Leury

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: Les Leury

Vines over 30 years old. Prime south-facing 3000m2 hillside plot overlooking the village of Pévy.

The 2019 harvest accounts for 65% of the vintage whilst reserve wine aged using a solera system in a vat since 2015 makes up the remaining 35%.

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



**AGED
ON SLATS**
MAY 2020



Harvest
2019



Bottling
MAY 2020



Alcohol content
12%



Disgorgement
JUNE 2023.



Pruning method
Chablis

www.champagnehautboispevy.com



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