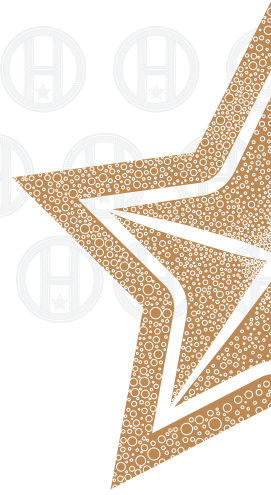




CHAMPAGNE
HAUTBOIS
VIGNERONS DEPUIS 1829



Vintage
HAUT'DACIEUSE



Discover haut'thenticity

The Haut'dacieuse champagne stands out for its blend of five varieties. A pale gold and earthy champagne with a real salty flavour. A gourmet champagne. Serve as a pre-dinner drink or pair with seafood.

Whole cluster pressing. Must settling followed by an initial fermentation then malolactic fermentation. The white grape varieties are aged in amphorae for at least 6 months before being blended with reserve wines for black grape varieties. Then it's time for one last fermentation. It's a slow and steady process with the bottles laid on slats.



5 GRAPE VARIETIES:
CHARDONNAY,
PETIT MESLIER,
ARBANE, PINOT
NOIR AND MEUNIER



ASSEMBLY
2018 VINTAGE
AND WINE
RESERVE.



EXTRA BRUT
3.6G DOSAGE.



AGED IN
AMPHORAE

75 cl

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