

CHAMPAGNE  
*Lopez Martin*

À HAUTVILLERS - PREMIER CRU

— BERCEAU DU CHAMPAGNE —

**Terroir**

Hautvillers, 1er Cru, historic  
hillsides listed as UNESCO  
World Heritage

**Blend**

100% Chardonnay

**Dosage**

Brut (9g sugar/L)

**Ageing on lees**

3 years

**Bottle size**

Bottle 0,75L

**Cultur method**

High Environmental Value

BLANC DE BLANCS



**Robe**

Attractive, discreet color with green  
highlights and a continuous string  
of fine bubbles.

**On the palate**

The best words to define this wine  
are freshness, elegance and atypical  
fruity.

**Nose**

Fresh and fine aromas waiting to  
express itself, typical for Blanc de  
Blancs champagnes.

**Food & Champagne pairing**

A very pleasant Champagne for an  
aperitif and a wonderful  
accompaniment for seafood,  
shellfish & fish.

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Fresh and elegant, our Blanc de Blancs Champagne displays also an atypical fruitiness, obtained thanks to optimal sunshine on our unique Hautvillers's terroir. Our chalky soils combined with a slow ageing in our cellars provide incomparable fine bubbles. You will enjoy this cuvée as aperitif but also with a seafood platter or cooked fish.

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Champagne Lopez Martin - 63 rue Côtes de l'Héry - F-51160 HAUTVILLERS

+33 (0)3.26.59.42.17. - [info@champagne-lopez-martin.com](mailto:info@champagne-lopez-martin.com)

[www.champagne-lopez-martin.com](http://www.champagne-lopez-martin.com)