

CHAMPAGNE  
*Lopez Martin*

À HAUTVILLERS - PREMIER CRU

— BERCEAU DU CHAMPAGNE —

**Terroir**

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

**Blend**

33% Pinot Noir, 34% Meunier  
& 33% Chardonnay

**Dosage**

Brut (9g sugar/L) or Demi-sec  
(32g sugar/L)

**Ageing on lees**

3 years

**Bottle sizes**

Bouteille 0,75L

Half-bottle 0,375L

Magnum 1,5L

**Culture method**

High Environmental Value

CUVÉE D'OR



**Robe**

Nice golden colour with bright  
glints, fine bubbles and a continuous  
cordon.

**On the palate**

A delicate attack and a beautiful  
vinosity.

**Nose**

Intense aromas of ripe fruits.

**Food & Champagne pairing**

Perfect as aperitif, this champagne  
is right for any occasion.

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Champagne Lopez Martin's signature, the Cuvée d'Or will delight you by its fruitiness and its singularity. Typical blend of our house, aged 3 years in our cellars, our Cuvée d'Or reflects perfectly our historical hillsides, inscribed on UNESCO's World Heritage List and will be the outstanding friend of your happy moments!

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