

CHAMPAGNE
Lopez Martin

À HAUTVILLERS - PREMIER CRU
— BERCEAU DU CHAMPAGNE —

Terroir

Hautvillers, 1er Cru, historical
hillsides inscribed on
UNESCO's World Heritage
List

Blend

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

Dosage

Brut (9g sugar/L)
Extra-Brut (0g sugar/L)

Ageing on lees

4 years

Bottle size

Bottle 0,75L

Cultur method

High Environmental Value

HENRI MARTIN



Robe

Lovely intense yellow color, sign of
good maturity, with very fine
bubbles.

On the palate

Nice complexity which underlines a
great maturity.

Nose

Complex aromas of honey and
brioche.

Food & Champagne pairing

Perfect match for your meal, in
particular with a white meat.

With this Cuvee, we gratefully acknowledge our grandfather Henri Martin who worked all his life, in particular in the 1930s, in the defense of the terroir and the winegrowers of the Champagne region. This single wine was aged in our cellars and offers a nice maturity, it's a Champagne full of character! Our Cuvée Henri Martin is a perfect accompaniment for an aperitif or for your sauce dishes or cooked meats.

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

+33 (0)3.26.59.42.17. - info@champagne-lopez-martin.com

www.champagne-lopez-martin.com