

CHAMPAGNE  
*Lopez Martin*

À HAUTVILLERS - PREMIER CRU

— BERCEAU DU CHAMPAGNE —

**Terroir**

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

**Blend**

Year 2016  
100% Pinot Noir

**Dosage**

Brut (9g sugar /L)

**Ageing on lees**

Min. 6 ans

**Bottle size**

Bouteille 0,75L

**Culture method**

High Environmental Value

MILLÉSIME 2016



**Robe**

Beautiful gold and shiny robe with  
green reflections, accompanied by a  
continuous stream of fine bubbles

**On the palate**

The 'keywords' of this Champagne  
are finesse and elegance; it is a  
subtle wine with a beautiful length  
on the palate

**Nose**

Fresh, delicate aromas that are just  
waiting to express themselves,  
typical of Chardonnay.

**Food & Champagne pairing**

An incredibly pleasant Champagne  
for aperitif. It will also pair  
wonderfully with exotic fruits  
desserts and is perfect for special  
moments.

---

Harvested in 2016, this year's selection has benefited from extended aging in our 17th-century chalk cellars and exclusive hand riddling. This Blanc de Blancs vintage will delight you with its diversity and richness of aromas, the finesse of its bubbles, and will make your tastings an exceptional moment!

---

*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)*