

CHAMPAGNE
Lopez Martin

À HAUTVILLERS - PREMIER CRU
— BERCEAU DU CHAMPAGNE —

Terroir

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

Blend

Year 2018
100% Pinot Noir

Dosage

Brut (5g sugar /L)

Ageing on lees

Min. 5 years

Bottle size

Bottle 0,75L

Culture method

High Environmental Value

SOUS LES CLOS



Robe

A lovely golden-yellow attire, subtly graced with green reflections, accompanied by a continuous string of fine bubbles.

On the palate

An elegant and charming palate that accentuates the distinctive flavor of Pinot Noir. It also provides volume, roundness, and a very pleasing length on the palate.

Nose

Fresh, delicate aromas, eager to express themselves, typical of great Pinot Noirs.

Food & Champagne pairing

This Champagne is very enjoyable as an aperitif. It also pairs wonderfully with special moments in life.

Our 'single-vineyard' Champagne comes from the most beautiful historic hillside in Hautvillers. This terroir, facing 'south,' known as 'Sous les Clos' on the cadastral map, is located beneath the St. Pierre Abbey, where the famous monk Dom Pérignon rests. This high-lineage Blanc de Noirs Champagne highlights the distinctive flavor of Pinot Noir, giving this refined cuvée its volume and roundness.
