



Vintage 2008



Technical characteristics :

Grape varieties : 1/3 Pinot Noir – 1/3 Chardonnay – 1/3 Meunier

Dosage : 6 g/L

Harvest 2008 only

Ageing in cellar : 8 years minimum

Best served at a temperature of 10°C - 12°C

Sight : Delicate bubbling, with a old gold colour.

Smell : The first nose is marked by crystallised fruits scents. Then it develops spicy and roasted notes.

Taste : The taste is powerful with aromas of small black fruits as blackberry and blueberry. Then it develops smoked aromas, which gives it an excellent harmony.

Food pairing : A elegant Vintage 2008 to be served with a foie gras or sweetbreads.

Medal : Gilbert & Gaillard 2018 : 85/100



CHAMPAGNE
MONT-HAUBAN