

CHAMPAGNE  
*Hervé Dubois*  
RÉCOLTANT - MANIPULANT

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CUVÉE  
MILLÉSIME 2005  
*Blanc de Blancs Grand Cru*

Presentation :

From an old vineyard planted in 1951 in Avize called Mazagran, a particular care is taken in the preparation for this Cuvée of Chardonnay aged in our cellar with a cork.

Assembly :

100 % of Chardonnay

Wine Making :

Vinified without Malo-Lactic Fermentation on the Chardonnay. Light filtration before bottling.

Ageing :

Minimum of 8 years. This Cuvée aged in our cellars with a cork to create a micro-oxydation, a legacy that our elders have given us.

Dosage :

6 g / L

Tasting :

Delicate and powerful, the tasting is marked by delicate notes of tea, verbena aromas while maintaining a pleasant liveliness highlighted by fresh notes of citrus and white flowers.