

CHAMPAGNE  
*Hervé Dubois*  
RÉCOLTANT - MANIPULANT

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CUVÉE  
MILLÉSIME 2008  
*Blanc de Blancs Grand Cru*

Presentation :

Emblematic Cuvée of the House, stemming from a plot aged of 50 years, the finesse of Chardonnay is fully expressed on this vintage 2008 arrived to maturity.

Assembly :

100 % of Chardonnay

Wine Making :

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

Ageing :

from 5 to 7 years

Dosage :

6 g / L

Tasting :

On the nose, the bouquet gives generous aromas of pink grapefruit, marzipan and nougat. While retaining its freshness, the mouth has a fine roundness with delicate notes of citrus (orange).