

HD
CHAMPAGNE
Hervé Dubois
RÉCOLTANT - MANIPULANT



“A lively and light bottle for the aperitif,
to be enjoyed on every occasions

CUVÉE
BRUT TRADITION

First representative of the house,
this Cuvée, **fresh and fruity**, is typical from Champagne

BLEND

50%
CHARDONNAY

25%
PINOT NOIR

25%
PINOT MEUNIER

WINEMAKING

Vinified without Malo-Lactic Fermentation
on Chardonnay only

A light filtration is carried out
before bottling

AGEING

2 TO 3 YEARS

DOSAGE

6 G/L

TASTING



On the nose, this wine reveals citrus
notes and a beautiful freshness



A palate with a lemony final note
while retaining the power of Pinots