

HD

CHAMPAGNE

Henri Dubois

RÉCOLTANT - MANIPULANT



“This is a tasting Champagne with great power

CUVÉE SPÉCIALE MILLÉSIME 2014

BLANC DE BLANCS - GRAND CRU

From an old vine planted in 1951 in Avize on the special plots of **Mazagran**, a special care is brought to the development of this vintage of Chardonnay aged in the cellar with a cork.

BLEND

100 %
CHARDONNAY

WINEMAKING

Vinified without Malo-Lactic Fermentation
Light filtration before bottling

AGEING

8 YEARS MIN.

This Cuvée ages in the cellar with a cork allowing the wine to “breathe”, this micro-oxidation brings great power to the wine, this winemaking technique is a legacy of a know-how that our ancestors passed on us.

DOSAGE

4,5 G/L

TASTING



Fine and complex, the tasting is marked by very mineral notes while maintaining a pleasant vivacity underlined by fresh citrus notes



The mouth is dominated by a strong roundness revealing the power of this Cuvée. It's a tasting Champagne