

# Marc HENNEQUIÈRE CHAMPAGNE



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## CUVÉE CHARDONNAY BRUT PARCELLAR SELECTION

**100 % chardonnay**

**Geographic location :** Côte des Bar – Sarce Valley - Avirey-Lingey

**Soil type :** clay-limestone, kimmeridgian

**Culture mode :** HEV, organic fertilization  
Size Chablis  
Manual harvesting and sorting

**Exposure :** Plateaus

**Age of vines :** 22 years

**Winemaking :** Malolactic fermentation  
Ageing in stainless-steel tanks  
Bottled on the estate  
24 months ageing in the cellar

**Dosage :** Brut - 8 g/L

**Packaging :** Bottle « grand cru antique » 75 cl  
Kraft box of 6 bottles

**Serving tips :** to be tasted cold but not from the freezer, between 8°  
and 10° C

A delicious Champagne to be enjoyed as an aperitif or with oysters or a grilled fish.

Pretty pale-yellow robe. The nose is fine with delicate notes of white flowers and citrus. The attack in the mouth is frank and delicate. On the palate there are notes of yellow fruits, mirabelle and peach. The finish is long with final notes of citrus.

