

Marc
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C H A M P A G N E



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CUVÉE FLORALE

EXTRA-DRY

90% pinot noir 10% chardonnay

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

Soil type : clay-limestone, kimmeridgian

Culture mode : HEV, organic fertilization
Size in single guyot - cordon of Royat and Chablis
Manual harvesting and sorting

Exposure : South-facing slopes for Pinot noir
Plateaus for Chardonnay and Pinot noir

Age of vines : 25 years

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

Dosage : Extra-dry - 13 g/L

Packaging : Bottle « florale » 75 cl
Kraft box of 6 bottles

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

This aperitif champagne can also accompany an apple pie or a washed rind cheese, Epoisse, Soumaintrain, Langres.

The robe is golden yellow with pink gold reflections. The nose is powerful and expressive with notes of baked apples and strawberry and raspberry jam. The attack on the palate is vinous and fruity with a resumption of cooked white fruits and apple tart. At the aeration a few notes of dried fruits, nuts, hazelnut and liquorice appear.

