

Marc
HENNEQUIÈRE
C H A M P A G N E



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CUVÉE L'OBSDIENNE BRUT

100% pinot noir

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
Manual harvesting and sorting

Exposure : South-facing slopes and plateaus

Age of vines : 25 years

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

Dosage : Brut - 8 g/L

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

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

Champagne with delicate flavors with a beautiful structure, perfect for aperitifs and cocktails dinners.

With a light yellow robe with green glints, this cuvée surprises you with its original nose of white flowers and citrus. The palate is fresh, elegant and delicate, more tonic than vinous. The end is fresh with fruity notes and a hint of blood orange. The effervescence is pleasant and fine, the mouth is ample and the final energetic and tense.

