

Marc  
**HENNEQUIÈRE**  
CHAMPAGNE



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## CUVÉE MILLÉSIME 2007 BRUT

**50% chardonnay 45% pinot noir 5% pinot meunier**

**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 and Pinot meunier  
Plateaus for Chardonnay and Pinot noir

**Age of vines :** 25 years

**Winemaking :** Malolactic fermentation

Ageing in stainless-steel tanks

Bottled on the estate

120 months ageing in the cellar

**Dosage :** Brut - 6 g/L

**Packaging :** Bottle « heritage antique » 75 cl

Kraft box of 6 bottles

Box of 1 bottle

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

To drink as an aperitif or with a truffled butter or foie gras.

The robe is yellow with gold reflections. Long trails of bubbles rise continuously to the surface. The nose is complex with notes of fresh almonds, oranges, candied angelica and fading flowers. At the aeration a few roasting notes magnify this wine. The attack on the palate is tender. The very fine bubbles caress the mouth. The elegance of the nose is found on the palate with a beautiful fluidity and a resumption of candied citrus.

