

Marc
HENNEQUIÈRE
C H A M P A G N E



6 chemin des perrières 10340 AVIREY-LINGEY (FRANCE)
+33 (0)3 25 29 85 32
champagne.hennequiere@gmail.com
www.champagne-marc-hennequiere.com

CUVÉE MILLÉSIME 2018

EXTRA-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
84 months ageing in the cellar

Dosage : Extra-brut - 4 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.

