

Our partner:



Champagne HOXXOH

AOC Champagne, Vallée de la Marne
Négociant Manipulateur (NM)

Winery overview:

More than being one of the best Champagne worldwide, the vocation of HOXXOH is to offer an extraordinary user experience.

Our Champagne lovers are looking for new exciting experience. They want to feel out of the ordinary.

They love to shine, to push boundaries, to break codes and their credo is to enjoy the moment.

A captivating and sophisticated design for every occasion, the power of light combined with one of the best champagnes worldwide.

Thanks to Bubble-light, our bottles are fully illuminated and follow the music beat. Are you ready to discover a new world of pleasure?

Keep your five senses awake!



Champagne

Champagne HOXXOH

Brut - Gold



Grape Variety:

100 % Chardonnay

Tasting

Tasting : bright light golden color with vivid fine bubbles. Pure and vinous nose with bright and floral aromas, pale stone fruit, ripe citrus, almond and some brioche notes.

The palate is pure, precise and exceptionally fresh with fine layers of pale stone fruit, a lush creaminess and a very long bright finish.

On each bottle of HOXXOH GOLD, we offer you a small bag containing 6 leaves of edible 24 carat gold, which you can put in your glass together with the Champagne, for an even more luxurious tasting.

All the bottle's designs contain 23.95-karat gold powder.

The labels are coated with pure 24- karat gold.

Analyses

Alcohol : 12,5°

Dosage: 7g/l

Champagne HOXXOH

Brut – Grand cru



Grape Varieties:

100% Chardonnay 50% Oger

50% Chouilly

Tasting

Tasting : bright light golden colour with vivid young bubbles. The nose is vinous with fine autolytic notes of brioche, fresh butter, roasted almond, ripe citrus, peach and white flower. The palate has good bite and tension in a vinous grower style with classic dosage, mild creaminess on the mid palate with nutty notes, fresh butter and stone fruit flavors. Good substance and length, already with some maturity and autolytic complexity.

In the purest Champagne tradition, the expedition liqueur contains a very old vintage. HOXXOH Grand Cru contains a drop of the prestigious 1907 vintage, Jönköping champagne. Ordered by Tsar Nicholas II during the First World War, it spent 82 years at the bottom of the Baltic Sea.

Analyses

Alcohol : 12,5°

Dosage: 7g/l

Champagne HOXXOH

Brut – Ruby



Grape Varieties:

95% Chardonnay, 5% pinot noir

Tasting

Tasting : Bright light pink color and vivid small bubbles. Pure and floral nose with rose petal, fresh red berries, ripe citrus and some roasted nutty notes.

Good grip on the palate, youthful fruit. Attractive, generous and vinous.

Analyses

Alcohol : 12,5°

Dosage: 8g/l