Our partner:



Champagne L.HUOT AOC Champagne, Vallée de la Marne

Récoltant Manipulateur (RM)



"The best of our Cuvées will be the one you will enjoy to share!"



Winery overview:

Champagne has always been an Ambassador and a witness to all the moments of our lives as well as it was for our parents and our ancestors

In fact, they are the 4th HUOT generation, and took over the family business in 2009. Their mission is to carry on the ancestral values that were passed on to us, combining them with modern winemaking techniques.

They are both independent winegrowers and winemakers in other words "Récoltants-Manipulants". Their vineyard covers around 8 hectares and is planted with Pinot Noir, Pinot Meunier (black-skinned grapes with white juice) and Chardonnay (white grapes). These are the three main grape varieties allowed in the Champagne

Located on the southern hillsides of Épernay, our vineyard stretches between the villages of Saint-Martin d'Ablois, Vinay, Chavot and Monthelon.



Champagne L.HUOT Brut - Carte noire

Grape Varieties:

50 % pinot Meunier, 25 % Pinot noir and 25 % Chardonnay

Gault₆Millau



Color: deep gold.

Nose: opens up with subtle aromas of white

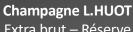
flowers and dried fruits. Mouth: more intensely fruity and floral flavours, slightly buttery, with a hint of bitterness on the finish.

Wonderfully balanced: round and lively

Analyses

LOUIS HUOT

Alcohol: 12.5° Dosage: 7g/1



Extra brut – Réserve



33 % Chardonnay, 33% pinot noir, 34% pinot Meunier

Pairing: Their cuvée Réserve is harvests and can be enjoyed as an aperitif, throughout the meal to the dessert.

Analyses

Alcohol: 12,5° Dosage: 5g/1



Champagne L.HUOT

Brut – Rosé

Grape Varieties:

92% Chardonnay, 8% pinot

The Pinot Noir grapes in this macerated traditionally, contribute a gorgeous pink Chardonnay grapes.

Analyses

Alcohol: 12.5°



EXTRA BRUT

Champagne L.HUOT Extra brut – Cuyée Initiale

Grape Varieties:

30% Pinot Meunier, 35% Chardonnay, 35% Pinot noir

Aged for 5 years, storage on 'laths' (wooden slats). Riddling: automatic using gyropalettes (an automated rotating cage for the riddling of champagnes).

Pairing: this cuvée is different, subtle, light and straightforward. Their Initiale cuvée is ideal as an aperitif or paired with seafood.

Analyses

Alcohol: 12.5° Dosage: 0g/1

Champagne L.HUOT Brut – Blanc de blancs

Grape Variety:

100% Chardonnay

2018 is a great vintage which offers structured and gourmet wines. The dry and cold winter followed by the warmth of spring favored the flowering. The sunny summer finalized the very fine maturation of the Chardonnays.

An incredible harvest that began on August 27th.

Analyses

BLAI

Alcohol : 12.5° Dosage: 5g/1



Champagne L.HUOT

Brut – Cuvée Annonciade vintage

Grape Varieties:

50 % Pinot noir, 50% Chardonnay

Aged for a minimum of 5 years on 'laths' (wooden Riddling: gyropalettes (an automated rotating cage for the riddling of

due to the simultaneous high temperatures and a very low rainfall during the vegetative phase.

It is a GREAT Vintage, very qualitative which offers a remarkable aromatic complexity.

Analyses

Alcohol: 12,5° Dosage: 5g/1

Champagne L.HUOT Brut – Blanc de noirs vintage

Grape Varieties:

50 % Pinot noir, 50% pinot Meunier

Aged for a minimum of years on 'laths' (wooden slats) Riddling: automatic using gyropalettes (an automated rotating cage for the riddling of champagnes).

The quality of our 2013 vintage might be a miracle! The weather conditions that year were hardly conducive to

Yet thanks to the amount of sunshine we got in July, the Pinots Noirs and Meuniers ripened very nicely.

Analyses Alcohol: 12,5° Dosage: 5g/1

OUIS

