

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 region.

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



Champagne

Champagne L.HUOT Brut – Carte noire



Grape Varieties:
50 % pinot Meunier, 25 %
Pinot noir and 25 %
Chardonnay

Tasting

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

Alcohol : 12,5°
Dosage: 7g/l



Champagne L.HUOT Extra brut – Réserve

Grape Varieties:

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

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

Analyses

Alcohol : 12,5°
Dosage: 5g/l

Champagne L.HUOT Brut – Rosé



Grape Varieties:

92% Chardonnay, 8% pinot
noir

The Pinot Noir grapes in this
wine are macerated
traditionally, and thus
contribute a gorgeous pink
colour to the wine's robe
through blending with white
Chardonnay grapes.

Analyses

Alcohol : 12,5°
Dosage: 5g/l

Champagne L.HUOT Extra brut – Cuvée 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/l

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

Alcohol : 12,5°
Dosage: 5g/l

Champagne L.HUOT Brut – Cuvée Annonciade vintage



Grape Varieties:
50 % Pinot noir, 50%
Chardonnay

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

2015 is an exceptional vintage
due to the simultaneous
combination of 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/l

Champagne L.HUOT Brut – Blanc de noirs vintage



Grape Varieties:
50 % Pinot noir, 50% pinot
Meunier

Aged for a minimum of 5
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
the production of a great
vintage.

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/l