



# CHAMPAGNE LOUIS BROCHET

## HBH 2012 SPECIAL CUVÉE

### PRODUCTION AREA

In tribute to Henri Brochet-Hervieux, who created an innovative spirit for our production in 1943, we decided to prepare a special cuvée HBH 1er Cru in the years we judged, after tasting, exceptional.

### THE GRAPES

**Grape variety:** 50% Pinot Noir, 50% Chardonnay

**Bottles production:** 3.550 bottles

**Bottling:** april 2013

### IN THE VINEYARD

This blend of the 2012 vintage brings together, in equal parts, our Pinots Noirs from “Les Blanches Vignes” in Ecueil, with our Chardonnay from “Le Mont-Benoit” in Villers aux Noeuds.

### IN THE CELLAR

**Vinification:** vinification is then carried out, like all our vintages, respecting the wine, without unnecessary intervention but with the necessary patience.





**Aging:** For this cuvée, aging on laths of 9 years is observed. This slow improvement of the wine by the fine lees during the bottle fermentation gives HBH Premier Cru all its power, roundness, elegance and aromatic complexity. Disgorging with a light dosage of expedition liqueur (made from our reserve wines) completes the magic and exclusivity of HBH.

### THE WINE

**Colour:** straw yellow, clear and brilliant. Beautiful effervescence.

**Nose:** Cooked apple, poached pear and ripe peach bring deliciousness and roundness to a bouquet between evolution and maturity. More toasted notes appear upon aeration (coffee, bread crust) as well as aromas of scrubland (thyme, rosemary).

**Mouthfeel:** the palate is much fresher with intense touches of lemon juice and pomelo. We find notes of aromatic herbs and fresh flowers before a slightly saline finish, full of tension.

### FOOD-PAIRING

**Food and wine pairing:** Rice cooked in poultry juice and grilled mushrooms or cod and clam steamed with sake.

**On the go:** with white asparagus.

