CHAMPAGNE

M. HOSTOMME

M10

GRAND CRU - BLANC DE BLANCS - BRUT NATURE - VINTAGE 2010

The cellar master's notes

"This 2010 vintage Champagne from a single plot of Chardonnay Grand Cru de Chouilly is an aromatic melody where subtle aromas of white fruit, tertiary notes and a saline texture intertwine under the effect of ageing. All of this is combined with a surprising freshness that comes from not adding dosage to the wine, despite over 15 years' ageing in the cellar."

Laurent Hostomme

Tasting

Fine, delicate effervescence. Clear, shining colour.

Subtle aromas of white fruit, mimosa and dried straw, with hints of white nectarine, pineapple, mirabelle plum and quince jelly. Tertiary notes of almond and brioche.

Subtle balance between deliciousness and creaminess. Saline texture, lingering freshness. Notes of juicy pineapple mingle with accents of orange zest on the finish.



Food & Champagne pairing

" This gastronomic cuvée will pair perfectly with fish and seafood such as lobster or denti."

Technical characteristics

Grape variety

100 % Chardonnay - Grand Cru

Terroir

Côte des Blancs : Chouilly - Single plot vineyard named "Mont-Aigu"

Winemaking

Alcoholic fermentation and vinification take place entirely in Burgundy-type barrels. No malolactic fermentation.

Ageing

Bottling February 2011 - 15 years on lees

Dosage

Extra-Brut - 0 gr/L

Disgorgement : February 2026