CHAMPAGNE

M. HOSTOMME

H10

1ER CRU - BRUT NATURE - VINTAGE 2010

The cellar master's notes

"A single-vineyard blend of the 2 emblematic grape varieties of the Champagne region, where the assertive character of the Pinot Noir blends delightfully with the dashing aromatic energy of the Chardonnay, ideally enhanced by 13 years' ageing on lees and a Brut Nature dosage."

Laurent Hostomme

Tasting

Luminous golden yellow colour with straw yellow highlights. Discreet effervescence of fine bubbles.

Strong character with notes of camphor, sweet wood and liquorice. Dense aromatic bouquet of peaches in syrup, apricot jam, orange zest, ginger and tonka bean.

A clean and precise attack with hints of candied apricot. The finish combines notes of warm apple pie and citrus zest, bringing a fresh acidity, prolonged by a hint of iodine.



Food & Champagne pairing

"The freshness and tension of this cuvée are the perfect accompaniment to white meats such as veal fillet and fruity desserts"

Technical characteristics

Grape varieties

60 % Chardonnay - Grand Cru
40% Pinot Noir - Premier Cru

Terroir

Côte des Blancs : Chouilly - Single plot vineyard called "Les Caurès"

Winemaking

Alcoholic fermentation and vinification take place entirely in Burgundy-type barrels for the Chardonnay and in stainless steel vats for the Pinot Noir. No malolactic fermentation.

Ageing

Bottling February 2011 - 13 years on lees.

Dosage

Extra-Brut - 0 gr/L
Disgorgement : February 2026