

Waris-Hubert

BLANCHE GRAND CRU BLANC DE BLANCS MILLÉSIME EXTRA BRUT - 2012



REGION: FRANCE - CHAMPAGNE



WARIS-HUBERT

Often in the region of Champagne, from the hands of matrimony stems the joining not only of two people but plots of vineyard land as well. In 1997, Stéphanie Hubert and Olivier Waris were wed.

THE WINE

Vineyard Profile

- Terrior: Village of Avize
- Soils: Calcareous clay
- Average age of vines: 35 years
- 100% tillage of vineyard

Harvest Notes

2012 was an exceptional year in Avize and Champagne.

- Use of modern 4000 kilo Coquard press
- Cold settling at 39°F for 72 hours
- Vinification in stainless steel vats for 6-8 months at controlled temperatures
- Fermented at 61°F
- Aged on racks for approximately 5 years, at constant temperature of 52°F

Winemaker's Notes

To the eye, a luminous champagne, wrapped in a yellow robe with pronounced golden highlights. The first scents encompass the universe of herbal and garrigue flowers like lime blossom, eucalyptus and mint. Then, they give way to exotic fruits: pineapple, lychee and mango. On the palate the wine is tender and voluptuous. This gives it a silky, full-bodied dimension, thanks to yellow peach and apricot flavors. It is a profound wine with fine harmony and perfect balance. The heady complexity of the 2012 vintage is perfectly expressed in this 2012 Blanche Millésime Grand Cru Blanc de Blancs from Waris-Hubert.

Technical Information

- 100% Chardonnay Grand Cru
- Vintage 2012 / 100% cuveé
- Alcohol: 12%
- Dosage: 4 g/l

GENERAL INFO

Country	France
Region	Champagne
Appellation(s)	Côte des Blancs
Proprietors	Olivier & Stephanie Waris-Hubert
Founded	1997
Winemaker	Olivier Waris-Hubert
Annual Production	5,000 9L cases
Farming (Sustainable, organic, biodynamic)	Sustainable