

# 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. Each of them is the fourth generation of grape growing families in Avize, a Grand Cru-classified village of the Côte des Blancs; born was their estate-Waris-Hubert, with vineyards in the villages of Avize, Oger, Cramant, Chouilly and Aÿ, all classified “Grand Cru”, along with the communes of Grauves, Bisseuil and Sézanne, terroirs of character. Together this is an exceptional collection of vineyards, in all a total of 11 hectares (26 acres).

## Champagne – The Region

Just 90 miles northeast of Paris, the Champagne region is carved in two by the River Marne. Three-quarters of the vineyards of Champagne are in the Marne region. In total there are over 19,000 growers.

In Champagne, all 318 villages are quality rated in the Echelle des Crus system (literally ‘ladder of growths’) and given a classification rating between 100% and 80%. Some 257 of these are assessed somewhere between 80 and 89. One rung higher are the 44 premiers crus, which range in their classification from 90 to 99. Top of the heap are the 17 Grand Cru villages, all rated 100% on the Echelle des Crus. Less than 9% of all the planted vineyard land in Champagne has a Grand Cru rating.

The Côte des Blancs is home to six of the seventeen classified Champagne Grand Cru vineyards. Stretching twelve miles from Epernay southwest to Vertus, most of the vineyards are facing east on steep to very steep profiles. Nearly all (95%) of the plantings are Chardonnay. Champagnes from this region are known for their minerality, freshness and finesse. Named “Blanc” after the white grape variety planted there, one could easily believe the Côte was named for the chalky whitish Kimmeridgian limestone clay soils.

## Waris-Hubert

As noted above, Waris-Hubert has vineyard plots in 5 of the 17 Grand Cru villages. Avize, Oger, Cramant, and Chouilly are on the Côte des Blancs. Aÿ, known for Pinot Noir, is located just north of the Côte des Blancs in the Vallée de la Marne.

Overseeing every stage of their champagne production, Stéphanie and Olivier practice “viticulture raisonnée” or rational viticulture, a practice of protecting the environment, human health and animal welfare, like “sustainable

agriculture” in the US. They take their role as stewards of their land very seriously.

At harvest, each plot is vinified separately in stainless steel tanks; they want to be able to blend the best attributes and flavors of the Côte des Blancs, the Sézannais and the Vallée de la Marne.

Every cuvée of Champagne Waris-Hubert benefits from cold settling for 72 hours and low-temperature fermentation. Once the alcoholic fermentation is over, the wines are aged on lees for one month, whereupon they are racked and allowed to commence malolactic fermentation. These stages contribute to the refinement of the flavors and finesse of Waris-Hubert Champagnes.

The house style is to express freshness of fruit and easy drinkability with minerality and refined structure. These are Champagnes that both the novice and the experienced taster will enjoy.

The Sorting Table is very proud to represent Stéphanie and Olivier Waris and Champagne WARIS-HUBERT in the U.S.



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 INES

Rosé Premier Cru  
Albescent Grand Cru Blanc de Blancs  
Armorial Blanc de Noirs Brut  
Grand Cru Chardonnay Brut  
Lilyale Grand Cru Blanc de Blancs Brut Zero  
Grand Cru Chardonnay Brut Zero  
Blanche Grand Cru Blanc de Blancs Millésime Extra Brut