



# WARIS-HUBERT

AVIZE - CHAMPAGNE

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).

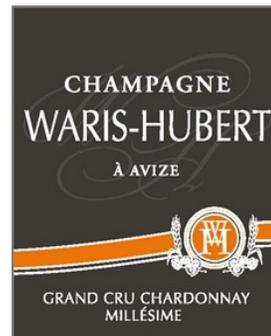
Overseeing every stage of their champagne production, Stéphanie and Olivier practice “viticulture raisonnée” or rational viticulture, a practice of protecting the environment, human health and animal welfare, like “sustainable agriculture” in the US. They take their role as stewards of their land very 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 raked 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.

- Both Stéphanie and Olivier are the 4th generation of their families from the village of Avize in Champagne.
- At their marriage in 1997, the Waris family and Hubert family vineyard holdings were joined.
- 11 hectares (26 acres) of vineyard.
- Grand Cru vineyards in Avize, Oger, Cramant, Chouilly in the Côtes des Blancs, and Aÿ in the Vallée de la Marne.
- Additional vineyards in the communes of Grauves, Bisseuil and Sézanne.
- Sustainable agriculture - “viticulture raisonnée”
- Champagnes with freshness of fruit and easy drinkability with minerality and refined structure.



W INES

Rosé  
Brut Blanc de Blanc  
Blanc de Noir - Pinot Noir  
Grand Cru Chardonnay Brut Zero  
Grand Cru Chardonnay Brut Millésime