

Waris-Hubert

ALBESCENT GRAND CRU BLANC DE BLANCS BRUT - NV



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

Vineyards in the villages of Cramant, Avise and Oger.

- Average age of vines: 25 years
- Soils: Calcareous clay
- Vine husbandry: 100% tillage

Harvest Notes

- Use of modern 4000 kilo Coquard press
- Blend of 2 years: 2016 & 2017
- Cold settling at 39°F for 72 hours
- Fermented in stainless steel tanks for 6-8 months
- Aged on racks for approx. 3 years at constant 52°F temperature
- Dosage: 7 g/l

Winemaker's Notes

It has the finesse and exceptional potential of the Chardonnay Grand Cru of Côte des Blancs. To the eye, a pale golden robe with discrete green highlights. The wine's aromas announce its extreme purity, airy dimension and elegance. Timid at first. Then hazelnut and almond characterize the rich, creamy dimension of this cuvee. The mouthfeel is just as elegant as the aromas: one begins with lemon zest and white fruits' aromas and tastes. Chrystalline, with barley sugar accents, it highlights our preferred grape variety, Chardonnay. An excellent dinner and aperitif wine.

Technical Information

- 100% Chardonnay Grand Cru
- Alcohol: 12%
- 100% cuvée (first press juice)
- Dosage: Brut 7g/l.

Albescent is from the Latin root "alba," meaning white.

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