

Champagne, France

HISTORY

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. Stéphanie & Olivier are each the 4th generation of winemaking families in Avize, a Grand Cru-classified village of Côte des Blancs. Thus was born the estate of Waris-Hubert.

VINEYARDS

The estate has Grand Cru vineyards in the villages of Avize, Oger, Cramant, Chouilly and Aÿ, along with vineyards in the communes of Grauves, Bisseuil and Sézanne. Together this is an exceptional collection of vineyards, in all a total of 26 acres (11 hectares).

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.

WINEMAKING

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 begin malolactic fermentation.

The house style is to express freshness of fruit and easy drinkability, with minerality and refined structure. These are Champagnes for the novice and the experienced tasters.

- **Appellation** Côte des Blancs
- **Year Founded** 1997
- **Proprietors**
Olivier & Stephanie Waris-Hubert
- **Winemaker** Olivier Waris-Hubert
- **Annual Production**
5,000 9L cases
- **Varieties Cultivated**
Chardonnay, Pinot Noir
- **Soils** sandy, calcareous clay
- **Farming Practices** Sustainable

