

**50 % Pinot noir**  
**50 % Chardonnay**

## HBH 1<sup>ER</sup> Cru 2008

*Cuvée Spéciale*

**Dosage : 3.5 g/l**  
**Production : 1 500 bottles**  
**Bottling : Avril 2009**



In tribute to Henri Brochet-Hervieux, who created an innovative spirit for our production in 1943, we decided to prepare a special cuvée HBH 1<sup>er</sup> Cru in the years we judged, after tasting, exceptional

The vinification then takes place, like all our cuvées, in the purest Champagne traditions for many generations. This blend brings together, in equal parts, our best Pinot Noir d'Ecueil, with our Chardonnay plots best exposed, which allows us to age on slats of at least 10 years. This slow improvement of the wine by the fine lees of foam gives the HBH 1er Cru all its power, its roundness, its elegance and its aromatic complexity. Disgorging with a light dose of shipping liquor completes the magic and exclusivity of HBH.

→ 95/100 au Guide DVE, intended for restaurateurs and professionals (*"Chiseled, elegant and racy Champagne of a beautiful youth despite its blooming aromas"*).

*Straw-colored, gold-colored, limpid and beautifully shiny, the bubbles are fine and bright to form a chimney and form a delicate bead. The nose is elegant and complex, one perceives the richness and vinosity with scents of dried flowers which mingle with notes of ripe white fruits, candied citrus fruits. Gradually appear fragrances of stone fruit (Mirabelle plums) very pleasant. The aeration adds notes of dried fruits, pastry touches (apple slippers), creamy and vanilla. On the palate, there is an ample, voluptuous and tasty attack that lines the palate with intense fruity and tangy aromas. With the evolution one keeps this volume with a material released which is counterbalanced by a freshness and a caressing bubble which give charm and an air side. We appreciate the fuselage, and the flawless construction of this Champagne; made to last. Long, racy and complex finish (candied fruits, toasted, toasted and vanilla notes).*

Food / Wine :

*Available in bottle (0.75 L)*

Grilled oysters or Sea urchins, cream of Jerusalem artichokes