PRIVATE CELLAR

Champagne Henri Chauvet, Brut Nature NV



White | France | Champagne | 12.5% | Dry sparkling | Technical Cork
80% Pinot Noir, 20% Pinot Meunier and the addition

In a nutshell:

When we discovered that Damien Chauvet makes a wine with no dosage, absolutely bone dry, we had to try it; so often the dosage is used to cover up tart, green acidity and, knowing that his wines are always toasty and ripe, we reckoned that his Brut Nature would be a more accessible beast and we were right.

Viticulture:

The selection comes from several sites in a small 2-hectare plot near Rilly-la-Montagne. The vineyards are all HVE3 certified.
Classification: Conventional
Harvesting Method: Manual

Vinification:

Everything at Damien and Mathilde Chauvet's Champagne house is done by hand. This includes the meticulous riddling of the bottles. Damien ensures that malolactic fermentation occurs in all his wines. After fermentation, the wine rests for two years on the lees.
TA 12.5 | RS 0 | SO2 80mg/l (Total)

Price:

75cl Bottle £32.10 Case (6 bottles) £192.60
CH320NV3

Tasting Notes:

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