



Coteaux champenois

Hula Hoop 2022 Bio

VINEYARDS

- Marne Valley vineyard: Cuisles, plot les vignes blanches
- Soil: silt-clay (illite)
- Age of vines: 30 years

VINIFICATION

- Grape variety blend: 100% organic Chardonnay
- Vintage blend : 2022
- Number of bottles produced: 580
- Harvest : manual,
- Alcoholic fermentation : in barrel
- Maturation : 18 months in barrel, No stirring of the lees
- Sulfite: No sulfite added during vinification

TASTING

The color is pale yellow, fairly opaque, indicating a certain depth.

The initial nose is fruity and open, evoking yellow fruits such as vine peach, citrus (grapefruit) and white flowers (chamomile). There are also more secondary aromas of caramelized pears and vanilla.

The attack on the palate is lively, fairly fleshy and round, as the name of the cuvée suggests. The wine's acidity is countered by the fatness provided by barrel ageing. The finish is long, enriched by a hint of bitterness.

This wine should be served between 12 and 14°C. Serve with warm, meaty oysters, a salad of pan-fried goose foie gras and pears.

