



HISTOIRES

H2- X

VINEYARD

- Vineyard of the Vallée de la Marne : Cuisles
- Soils : illite clay
- Vine age : 40 years

VINIFICATION

- Blend grape variety : 100% Chardonnay
- Blend of harvest : 2012
- Production (bottles) : 1000
- Alcoholic Fermentation : oak barrel
- Malolactic Fermentation : yes
- Vinification : Oak Barrel 1 year
- Ageing : 8 years on lies with a cork
- Dosage : Brut Nature

Available in bottles (75 cl)



The color is deep and golden, with a slight green hue. The bubbles are discreet. The nose is rich and expressive if given time: jasmine, roasted notes (coffee), caramel, melted butter. You can sense the micro-oxygenation from the cork aging, which brings remarkable complexity. The palate is elegant and vinous: persistent roasted notes, aromas of thyme, honey, cedar, sandalwood, and vetiver. Long finish, mineral and citrus-driven (lime).

This cuvée should be served at 12°C in a wine glass. At the table, it pairs beautifully with bottarga spaghetti, clams, grilled lobster with ripe olive oil, or a truffle cheese.