



LES 3 MUSES

Vinification : 100% manual harvest, natural settling of the must and racking. Alcoholic fermentation in tanks, followed by a malolactic fermentation.

Blend : Meunier 45 %, Pinot Noir 45 %, Chardonnay 10 %

Aging on lees : 36 months minimum

Dosage : Brut, 7 g / L

Packaging : Green standard Champagne bottle, lighten in glass

Available in 75 cl, 150 cl and 37,5 cl - sold in cases of 6

LIGHT AND FRESH

Aspect : Fine bubbles in a shiny pale yellow robe

Nose : Fresh and flowery notes melted with white fruits, fresh grapes and apricot

Mouth : Very greedy attack, on a delicate and persistent fruitiness, sustained by a slightly acid freshness



Concours Général International Gilbert & Gaillard
(October 2023)



Concours Général International Gilbert & Gaillard
(September 2022)

Guía Melendo del Champagne 2022-2023 : 92/100
(September 2022)



Apvsa Selection New York : 88/100 (August 2021)



Decanter : Commended (September 2020)



Champagne Michel Hoerter - 10 bis Hameau de Rouvroy 02400 Essômes sur Marne
RM - www.champagne-michel-hoerter.fr