

Champagne Marc Hébrart Blanc de Blancs 1er Cru NV



A very elegant Champagne that has a fine mousse, with a lovely, fine and biscuity character.

Awards

92 Pts, Robert Parker, 2019

Producer Note

Marc Hébrart and his wife started making Champagne in 1963, adding plots little by little due to the high price of land in Champagne. In 1997, Marc retired and his son Jean-Paul became director. Their estate now covers 15.5 hectares, over 68 plots spread across the Marne's two river banks. In the Côtes des Blancs, Hébrart's Grand Cru terroirs of Avize, Oiry and Chouilly produce fine, ripe and mineral Chardonnays. The Premier Cru terroirs of Aÿ, Mareuil-sur-Aÿ, Bisseuil and Avenay-Val-d'Or in the Vallée de la Marne and Montagne de Reims produce juicy and structured Pinot Noirs. This diversity and estate supply enables Jean-Paul to create very precise cuvées and to control the quality from the vineyard to the winemaking. In the vineyard, natural methods are used to cultivate the vines. In 2014, Hébrart was quoted as being among the 100 Best Wine Producers in the World by Wine&Spirits Magazine.

Vineyard

This Chardonnay comes from the Grand Cru terroirs of Chouilly and Oiry and the Premier Cru terroir of Mareuil sur Aÿ. The vines, which have an average age of 40 years, are grown on low cretaceous chalk slopes, ideal for Chardonnay planting. For a number of years, Marc Hébrart has applied sustainable viticultural practices to his vines and makes his wines in small batches in order to preserve the personality of each parcel and terroir.

Winemaking

Each parcel was gently pressed and vinified separately to preserve the individual characteristics of the terroir. Fermentation took place in small temperature controlled tanks followed by malolactic fermentation. Dégorgement was carried out approximately six months prior to release.

Tasting Note

A beautifully crafted vigneron Champagne, complex, elegant and stylish with a long, biscuity finish.

Grape

Chardonnay 100%



Winemaker:	Jean Paul Hébrart
Region:	Champagne
Sub region:	Champagne
Country:	France
Alcohol:	12.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	7
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	61375NV1
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Mushroom Cork