

- CHAMPAGNE -



Hamm

Master Blender since 1910



ÉQUATION – BRUT

BLENDING

40% Pinot Noir - 40% Chardonnay - 20% Meunier
Strong proportion of reserve wines according to cuvee's follow-up.
100% cuvee
No malolactic fermentation
Dosage 10 g/l

TASTING

Produced after a complex formula, Équation Brut is the perfect combination of Chardonnay, Pinot Noir and Meunier. In the nose, it is expressive and dominated by floral notes: flavours of mimosa, lime, vanilla flowers appear in turns, then give way to notes of citrus (orange, tangerine, bergamot) and exotic fruits (pineapple, mango).

This cuvee is marked with purity, Chardonnay being its best representative. The attack in the palate is fresh and lively.

The wine, rich, complex and vinous, mixes with aromas of mature yellow fruits. The finish is the guarantee of a mature cuvee, the ageing of which for 3 to 4 years in cellars keeps all its promises.

GASTRONOMY PAIRINGS

- Oysters and shellfish
- Foie gras and its jelly of red fruit
- Fried Saint-Jacques scallops
- Pastry on cream bed

AVAILABLE DOSAGE(S) AND BOTTLES

- Brut - half-bottle (37.5 cl), bottle (75 cl), magnum (150 cl), jeroboam (300 cl)
- Dry - bottle (75 cl)



CHAMPAGNE HAMM

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S.A.S CHAMPAGNE EMILE HAMM ET FILS WITH THE CAPITAL OF 88,000 €
RC REIMS 335 780 409 - SIRET 335 780 409 00017 - APE 1102A - FR VAT 22 33 578 0409

THE ABUSE OF ALCOHOL IS HARMFUL FOR YOUR HEALTH. PLEASE DRINK WITH MODERATION.