

- CHAMPAGNE -

Hamm

Master Blender since 1910



MILLÉSIME 2009 - BRUT

BLENDING

*58% Pinot Noir - 42% Chardonnay
100% 2009 picking
100% cuvee
No malolactic fermentation
Dosage 10 g/l*

TASTING

As a master blender, Champagne Hamm designs vintages which are equal to their know-how. Their long practice of blending enables them to highlight the grape varieties by increased ageing, the guarantee of getting a rich and intense wine. Such vintage cuvees clearly stand out by their power and aromas.

The Millésime 2009 reveals a fine nose, rich and complex: acacia honey, grapes, dried apricots, fig, fruit spread, wax, candied ginger and Mirabelle liquor all mix in a bouquet of fragrances.

In the palate, the attack is smooth and tender. All the universe of exotic fruit is revealed with mango and litchi. Tasting this vintage wine is like unfolding all the story of Champagne Hamm before your eyes.

GASTRONOMY PAIRINGS

- French lamb stew
- Foie gras and its jelly of red fruit
- Pie with Maroilles cheese
- Pastry on cream bed

AVAILABLE DOSAGE(S) AND BOTTLES

- Brut - bottle (75 cl)



CHAMPAGNE HAMM

16 Rue Nicolas Philpponnat - 51160 Aÿ-Champagne - FRANCE
Tél. : +33 (0)3 26 55 44 19 - Fax : +33 (0)3 26 51 98 68
contact@champagne-hamm-ay.com

www.champagne-hamm-ay.com

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.