

- CHAMPAGNE -

Hamm

Master Blender since 1910



LA PREUVE PAR TROIS - SWEET

BLENDING

33% Chardonnay - 33% Meunier - 33% Pinot Noir
40% reserve wines
No malolactic fermentation
Dosage estimated at 55 g/l (grape sugar)

TASTING

Guided by their desires and unique know-how, Champagne Hamm decided to go beyond tradition in order to produce « La preuve par trois - sweet », an exceptionnel cuvee.

Searching for new fragrances, the masters-blenders have gathered the three grape varieties in the same quantities, added by 55 grams of liquor.

In the nose, it expresses intense aromas of exotic fruit, mangos and peaches in syrup. In the palate, its high maturity offers the unknown vision of strongly dosed champagne. Notes of jams, quince jelly and fruit in syrup all combine to deliver a far greater cuvee. This is the most original champagne of the house from Aÿ.

GASTRONOMY PAIRINGS

- Pan fried Foie gras
- Exotic cooking with sweet/salt mix
- Apple zabaglione
- Pear-lime sorbet
- Chocolate pastry treat

AVAILABLE DOSAGE(S) AND BOTTLES

- Sweet - 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.