

- CHAMPAGNE -  
  
**Hamm**

Master Blender since 1910



## LA PREUVE PAR TROIS - EXTRA BRUT

### BLENDING

*40% Pinot Noir - 40% Chardonnay - 20% Meunier  
100% cuvee  
Dosage: 6 g/l max*

### TASTING

La preuve par trois – Extra Brut is an impertinent an original cuvee. A combination of the three grape varieties, Chardonnay, Pinot Noir and Meunier, its dosage is decreased to the minimum, letting the wine freely, fully, totally express. Its minerality comes with notes of citrus and white flowers. Proof that freshness and maturity make a perfect match.

### GASTRONOMY PAIRINGS

- Aperitif
- Fish with creamy sauce with champagne
- Poultry

### AVAILABLE DOSAGE(S) AND BOTTLES

- Brut - 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.