

- CHAMPAGNE -

Hamm

Master Blender since 1910



INITIATION – BRUT

BLENDING

*60% Meunier - 25% Pinot Noir - 15% Chardonnay
No malolactic fermentation
Dosage 10 g/l*

TASTING

Initiation Brut is a first approach in the art of blending. Composed with three iconic grape varieties of the Champagne area, this cuvee makes you discover the Hamm style. With its yellow colour with green-gold tints, Initiation Brut delivers biscuit notes with aromas of flowers, brioche and toast. Generous, rich and aerial, it reveals a fresh and mature Chardonnay.

In the palate, the attack is fresh and fleshy. Some fragrances of cooked fruit, candied citrus, bergamot, wax and cardamom can be tasted in turns. Ageing in cellars for at least three years provides for rich and dense aromas. Its high maturity is already the sign of high quality.

GASTRONOMY PAIRINGS

- This cuvee can be tasted for all occasions. Its festive character is appreciated for aperitif or for cocktails.
- Sea food
- Fruit pies - mirabelles and apricots

AVAILABLE DOSAGE(S) AND BOTTLES

- Brut - bottle (75 cl) and magnum (150 cl)
- Dry - bottle (75 cl)
- Half-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.