

- CHAMPAGNE -

Hamm

Master Blender since 1910



SIGNATURE – BRUT

BLENDING

*33% Chardonnay - 33% Meunier - 33% Pinot Noir
60% reserve wines
100% cuvee
No malolactic fermentation
Dosage at 8 g/l*

TASTING

The Signature Hamm cuvee is the assurance of mastery technique. In harmony with the grape varieties, three to four years of reserve wines come to supplement this blending with powerful notes. The nose, fine and rich, provides smoky and roasted notes, the sign of a large aromatic generosity. The grapes picked at perfect maturity offer a universe of nuts and pralines.

The attack in the palate is fleshy, offering some deepness and a nice vivacity. With increased ageing of five years in cellar, the wine delivers all its power on fleshy aromas of white fruit and candied citrus.

GASTRONOMY PAIRINGS

- Plate of assorted cold meats
- Italian ham
- Foie gras in a pie shell

AVAILABLE DOSAGE(S) AND BOTTLES

- Brut - bottle (75 cl)



CHAMPAGNE HAMM

16 Rue Nicolas Philippinot - 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.